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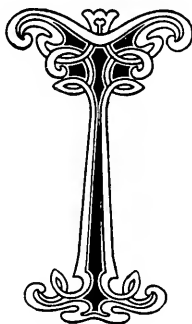
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Rigby's

Reliable Candy Teacher

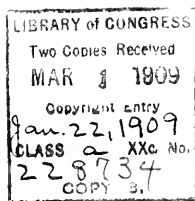
....AND....

Soda and Ice Cream Formulas



Containing over 500 Recipes for the Manufacture
of the Most Popular Confections and Summer
Drinks on the Market, by       

WILL O. RIGBY



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INTRODUCTORY

In presenting this work to the army of candy makers of America, I give them the benefit of my twenty years' experience. I make no great pretensions and deny that I am the only candy maker on earth, but think the fruit of my twenty years' experience, expressed in this little volume, will be a benefit to any one who may have the fortune or misfortune to possess it.

The aim of the author is to present this work in plain common-sense language, so that the average candy maker can readily digest its contents. I modestly lay claim to having published in this volume the largest number of creditable recipes for making candy ever presented in a single work. Also, that it is positively the only candy book strictly up to date that can be of any service to the retailer.

In issuing this new and revised edition, I have indexed the recipes, added new ones, noted improvements in the way of handling old ones, and given a few hints on window decorations.

Since issuing the first edition of this book, in 1897, new ideas have been brought out and new varieties introduced; and it is the intention of the author to keep this work fully up to date.

Wishing my patrons unlimited success in the use of my book, I am,

Yours respectfully,
W. O. Rigby.

Rigby's Reliable Candy Teacher



CLEANLINESS A NECESSARY FEATURE.

Of all places, a candy shop should be a model of cleanliness. Make this a strict rule and always adhere to it.

Visitors often inspect your kitchen, and of course form opinions. These opinions cannot be creditable to any extent if your place is not neat and tidy. The opinions visitors form on such tours of inspection will do much to build up your trade or tear down your patronage, and make you a reputation. In my mind it is the most essential step toward a successful candymaking business.

Don't be afraid that your helper will learn candy-making; a good helper—one that takes an interest in his work—will more than repay you for the trouble in teaching him, in the additional help you get out of him.

PLAIN TALK TO THE EMPLOYEE.

Success in any business is rarely ever obtained by any man who lacks sobriety. The candy maker is no exception to this rule, as all our formulas are carried in our heads, after we become proficient

in the business, and a close-thinking brain is indispensable. Wages are decided by worth. If the man who preceded you in your present position received twelve or fifteen dollars a week, is that any reason you should receive the same amount? You may not be worth twelve dollars, and you may make yourself worth more. Strict attention to business, making your employer's interests your own, working a little overtime if necessary, all increase your worth to your employer, and he will not be slow to recognize it in a substantial manner.

The oldest candy maker is not always the best candy maker, and is not always worth the greatest wages. The young man of ability, integrity, honesty and hustling qualities is the winner.

WINDOW DECORATIONS.

One thing I wish to impress upon the mind of every reader of this book; that is, too much attention cannot be given to your display window. I consider this one-half the store. A neat and tasty display will attract people to your window, and nine times out of ten they will see something to tempt their appetites.

Keep your window clean and well lighted; change the display in them every other day; keep neat, tasty signs on your goods; introduce new and novel features.

I will give you a few ideas on window decorations:

DISPLAY NO. 1.

Cover the bottom of your window with clean paper; then empty a barrel of granulated sugar in the window; make a pile in center, and four small piles, one on each corner; place on the center pile three cakes of sweet or bitter chocolate. Now place on a white china plate a pile of chocolate creams, one for each corner pile, and now run a row of chocolate creams from each corner pile to the center pile. Then place a sign on this display as follows:

```

* * * * *
*      Our Candies Are Pure.      *
*  Nothing but the Purest of the   *
*      Pure enters into the man-   *
*          ufacture of our         *
*      Queen Chocolates.          *
* * * * *

```

DISPLAY NO. 2.

Dump a whole bag of raw Spanish shelled peanuts into the window. In the center place a large bowl of salted peanuts, place a nice silver scoop in the peanuts, and the following sign in front of the bowl:

```

* * * * *
*      Our Salted Peanuts          *
*  Are made fresh every day.      *
*      They're Delicious.          *
* * * * *

```

DISPLAY NO. 3.

Place a number of empty five-pound candy boxes tastily in your window. Take fancy colored cheese cloth, covering window boxes and all; puff it up, place a dish of bon bons daintily piled on each box, make a pile of your one-pound candy boxes at the back, bring to a pile in the center, and place a palm or other plant at each rear corner of the window.

The following sign will add to the display:

```

* * * * *
*           Smith's Candies.           *
*           'Nuff Sed.                  *
* * * * *

```

DISPLAY NO. 4.

Cover and drape your entire window in violet colored cheese cloth; pin bunches of cheap cloth or paper violets in various places in the window; fill small fancy baskets with violet ribbon tied on handles, with crystalized violets, violet colored bon bons, violet tipped chocolates, or any candies of violet color.

Sign as follows:

```

* * * * *
*           Beautiful Colors           *
*           in                         *
*           Beautiful Candies.         *
* * * * *

```


DISPLAY NO. 5.

Cover and drape your entire window in American Beauty colored cheese cloth. Pin large paper or cloth roses about the window, fill baskets with pink bon bons, tie red ribbon in basket handles, run strings of red roses from center of top of window to each corner; make a large tray of pink candy chips, and set in rear center of window; place palm or plant of some kind at rear corners of window.

Following sign with large bow of red ribbon in the corner:

```

* * * * *
*      Fair as a Rose was She,      *
*   Made happy with a box of      *
*           Smith's Candy.          *
* * * * *

```

DISPLAY NO. 6.

Fill bottom of window with crushed white stone; make a pile of larger stones in one corner, leaving a space in the center of the pile; line the inside with red colored tinfoil; place a light inside—an electric light with red globe is preferred. Now sprinkle coarse salt over the rock, like snow. Make a log cabin out of stick, which can be easily done, and place in one corner; build a small bench to set in front of cabin, get two or three small toy figures of men, place them about in different places. Make a large pile of Klondike Nuggets (see page 116); have a sign painter paint a curtain to go

across the back of the window, representing a field of ice and snow. Place the following sign in the window:

```

* * * * *
*      Klondike Nuggets,      *
*      25 Cents per Box.      *
*      The Latest in Candy.    *
* * * * *

```

Pack in half-pound boxes.

DISPLAY NO. 7.

Cover bottom of window with pink crepe paper; fill as many half-pound boxes as you can get into the window, arranging them tastily with fig glaces (see page 115). Fill a large platter with fine layer figs and place on each side.

Use the following sign:

```

* * * * *
*      Fig Glaces.            *
*      A Delicious Fruit Goodie— *
*      — 25c box. —          *
* * * * *

```

DISPLAY NO. 8.

Cover bottom of your window with white or cream colored paper, also a board back about six feet high. Now cut some bright red crepe paper in strips about one inch wide; run these strips across bottom, fasten one end, then twist. After you have them twisted enough to look well, fasten

the other end. Now run strips from front top of window down to board back, twisting them before you fasten both ends. Now make a fancy design with your red strips on front of board back. Fill entire window with mint drops—white color with red stripes—and display the following sign:

```

* * * * *
*   Old-Fashioned   *
*           Peppermint Kisses.   *
* * * * *

```

DISPLAY No. 9.

Have a lage pan made—large enough to hold a fifty-pound chunk of ice. Have hole made in one corner and provide a way to run the waste water into some receptacle. Place chunk of ice in pan; dig a hole in center of chunk, fill four glasses with green colored water and set on each corner of chunk of ice, fill hole in center with fresh mint sprigs, run a row of fresh mint around edge of pan.

Place the following sign on the mint:

```

* * * * *
*   Try Our Mint Phosphate   *
*           It's Delicious.   *
* * * * *

```

Make a display of bottled goods around this display. (For making mint phosphate see soda formulas.)

DISPLAY No. 10.

Cover bottom with cloth, paper, or some other material; fill entire window with butter-scotch (see page 78) and pile up well.

* * * * *

* Butter-Scotch— *

* Like Mother Used to Make. *

* * * * *

Individual display is always a good way to dispose of any particular article you wish to push. An entire window trimmed in caramels, chocolates, hoarhound drops or marshmallows will make them sell.

During the summer, if your windows are not closed, think it is a good idea not to trim them, as the goods get dirty, and covered with flies, giving one the impression that your goods are all like the ones displayed in your windows. Better to keep a few nice plants in your window.

A WORD TO THE EMPLOYER.

When your candymaker has exercised his skill in preparing your confections, see that they are properly cared for after being placed in the store. By the carelessness of inexperienced clerks many candies are ruined and rendered unfit to sell to the better class of trade.

Bon bons should never be stacked high in the show case shortly after being made, because they are soft and will not stand pressure.

Some clerks, in selling chocolates or candies of any kind, handle them as if they were lumps of coal, instead of exercising the greatest care and gentlest touch. Too great attention cannot be paid to this feature of the business. A clerk must learn this, and if after a reasonable time does not, is unfit for the business and should seek some occupation where brains are in less demand.

In piling bon bons on your dishes or trays, place a sheet of heavy wax paper between each layer. This will prevent them from sticking.

HOW TO ARRANGE YOUR SHOP.

Arrange your shop with a view to economy of time. A man working in a poorly arranged shop will walk many extra miles during a day's work. Place your furnace in a well-lighted place; it will save gas bills and enable you to always see the condition of your batch, providing the draft is not cut off to any extent. Sugar, glucose and water are used in almost all candies, therefore have them side by side; you cannot easily move the sink, so move your sugar, glucose and scales as near it as possible.

Keep a pail of clean water beside your furnace, and when not using your paddle place it in the water; this will prevent the paddle from becoming sticky and collecting filth, which condition it is generally in when not cared for in this manner.

Be sure and have your starch room separate from the rest of your shop, even if you have to

make an enclosure in one corner of your kitchen. If so, muslin or some other cheap fabric will answer the purpose. Also leave your candy slab so as to afford ample room on every side of it. Your spinning table should be as long as your room can accommodate, and at least three or three and a half feet wide. Never allow your flavors and colors to become mixed on one shelf. Lumber is cheap, so have lots of shelf room to spare, so when you start after a certain flavor you will not have to overhaul your whole stock of bottles to find it. It might be well to arrange them in alphabetical order. Have a separate shelf for your raw material, such as shelled nuts, chocolate, cocoa butter, paraffin, etc.

In dipping chocolate, provide yourself with oilcloth covered boards of a convenient size, about twelve by eighteen inches, as the oilcloth is superior to wax paper, and cheaper. These boards should be placed, when filled with chocolates, in a rack, which should be located in as cool a place as possible. These boards may be used for bon bons by covering them with wax paper. Nails are cheap, so have a nail for everything that is made to hang up, and see that it hangs there. See that your coal box is as near the furnace as possible. I would suggest that the kindling for tomorrow's fire be prepared the night before. If possible, have two candy hooks in the shop, as they can be had for a song. Your candy thermometer should be placed in a can of water, which should be directly behind

the stove; this will keep the tube free from gummy candy, so that the figures can easily be read, and it will also be more accurate. A small bin, say three by six feet and twelve inches high, will be very useful for mixing your candies in in the fall of the year, and it will cost very little to put it up. Have it placed in one corner of your room when not in use for candy. It can be used to advantage for a great many purposes. Also hang a good, strong dipper over the glucose barrel, for use, and do not get into the filthy habit of taking it out with your hands. By pouring at least two quarts of cold water into the glucose barrel when first opened, the glucose will run out so much easier and will not adhere to the dipper in the least. Also have a good, strong barrel near your furnace, to set your kettle on when stirring your batch; you will avoid an accident, such as tipping while stirring, and also keep your floor in a good, tidy condition.

If I have failed to mention some things in this article, exercise your own good judgment, with the idea of convenience always uppermost in your mind, and time will tell you of your business foresight in a substantial manner.

As this book will fall into the hands of some who have never made candy, I will add the following points:

First. In making taffies, be sure that your slab or marble is always clean and well greased. I would suggest that it be greased with cotton seed oil, or

some reliable slab dressing such as you will find mentioned in the rear of this book, as it is far better than lard and never becomes rancid. This of course is known by all candy makers and will be looked at lightly by them, as they know all of these points; but, as I have said before, as this book will fall in the hands of new beginners, I will endeavor to place all the information possible before them so that they will be able to understand just what to do and avoid mistakes from the start.

Second. In cooking hard candies, such as tablets, buttercups, ocean waves, stick candy, or in fact any kind of candy that is cooked over 280° and is to be pulled on the hook or handled, you must use while doing so a pair of buckskin gloves or mittens, as they not only protect the hands but also give the goods a fine gloss.

I will no doubt use a great many plain words in all formulas, but it is for the purpose of making all the points in candy making so plain that a new beginner will have no trouble to understand just what to do, and if he will follow out my instructions, just as I have placed them before him, I am satisfied that he will become proficient in the art of candy making in a short time.

POINTER IN MELTING CHOCOLATE FOR DIPPING.

When you prepare chocolate for dipping, and should you find out that you have no cocoa butter

in stock for thinning it, add a little Nucoa butter. It will answer the purpose and is equal to cocoa butter, and also cheaper.

By mixing equal parts of bitter and sweet chocolate you will have a better colored and better eating chocolate than by using only sweet chocolate.

NOTICE.

Whenever you cook a batch of candy that contains cream and is to be pulled upon the hook, see that the batch is one-half glucose and one-half sugar, as cream in a pulled batch has a tendency to grain in a short time. Therefore, remember this and avoid grained batches.

A POINTER ON DIPPING BON BONS.

Don't allow yourself to get in the habit of pouring water in your dipping cream while dipping bon bons, as ninety-nine out of every hundred do, and still know that it will only add to making the bon bons get dry and hard and spotted much sooner. Always dip as quickly as possible and only melt as much cream at a time as you think you will be able to use. This will avoid your adding water.

HOW TO DIP CHOCOLATES IN HOT WEATHER.

This recipe or pointer is worth twice the price of the book. It will do the work in the hottest weather without fail, and costs about ten or fifteen

cents a day to operate it. Get a good cracker box, knock off the top cover, and one side of the box; now take the side piece you have just taken off, put it on again with two small hinges on the bottom part, so that it will open and shut in good shape. Now take the box to a tinsmith and have him make out of galvanized iron a pan four inches deep and just the size of the box, to be slipped in on top where the cover was taken off. Now get a five-cent staple and clasp and screw it on the side of the box, so that when the side is closed up it can be fastened while chocolates are cooling.

HOW TO USE THE BOX.

Now, when you get ready to dip chocolate, put one bucket of ice in the pan, and a cup of salt, and start to work, and every time you get a pan or boardfull done, open the side of the box and slip in the pan of chocolates just dipped; and before you can dip the next pan this one will be cool and dry and ready for the store. Keep the side door always shut while chocolates are in the box, so as to keep the hot air from same. The bottom of the pan will then always be dry and avoid sweating and allowing drops of water to fall upon your goods. This box can be made at a cost of seventy-five cents. Don't fail to try it.

HOW TO PREPARE CHOCOLATE FOR DIPPING.

In preparing chocolate for dipping, a great deal depends on the grade of chocolate you use. Cheap chocolate is dear at any price as the profits in chocolate goods are as great, if not greater, than many other candies. I would suggest that you use some brand that is reliable. You can find that kind advertised in the rear of this book, as I only advertise those that I know are all right. Any of these, properly handled, will do good work.

First, melt your chocolate over steam; see that it is cut up fine, and while melting always stir it with the hand, instead of a spoon or paddle, as you can always detect just how hot it is. Don't get the chocolate any more than blood warm, then take it away from the water and let the bulk of the steam escape, and when the water is just nice and warm place the chocolate over it again and it will keep it the same temperature while using it. If using a cheap brand, add a little nucoa butter and stir it in well. After you have taken it out and laid it on the slab or pan, what chocolate you are going to dip with, work it with your hand until it feels quite cool. This will prevent the drops from turning gray; but see that they are cooled off immediately after being dipped. If you use the better grade of chocolate you need not use the nucoa butter, as it contains enough itself, and when properly handled will prove satisfactory.

SPECIAL NOTICE.

You will probably notice that in all my recipes I quote glucose instead of cream of tartar. I do this as this book is intended for a class of candy makers who are just starting and are still young in the business; also for some who have as yet never made candies but are just striving to learn; and as glucose properly handled is equal to if not a great deal better than the cream of tartar, and also more profitable, I prefer to give it in all of my recipes. Of course there must be some common sense and judgment used, and it is policy not to use as much glucose in hot weather as in the severe winter months; therefore you will be able by experience only to master this point.

Use your own judgment, and if you are bright, originate new goods, call them some pretty name, and place them so as to look well in the store. That is half of the battle won towards becoming a successful candy maker. Of course it is necessary to first know the principles of making candy. When you learn that, have confidence in yourself and go ahead, and it won't be long before you will be able to prepare a great many pretty candies out of a small quantity of raw material.

In looking over this book you will find that we have instructed you to prepare a variety of dainty candies which are made from fondants, nuts, fruits, etc. This is intended for new beginners, also for a few old-time candy makers who have

fallen behind in certain goods and always stick to one kind the year round and are too busy to look up new goods or to originate little novelties for the show case.

HOW TO MAKE PLASTER PARIS MOLDS.

Don't run the plaster paris into starch, as it requires too much work to whittle them in shape. For a smooth mold follow these instructions:

Soak in cold water one-half pound of Jap gelatin for three hours, then put it in the kettle and cook it, stirring all the time until it is dissolved, then pour it in a deep pan and let set. Try it once in a while by sticking your finger in it, and when the impression you make with your finger does not close up at once, then put in one of each kind of molds you wish to get pattern of, and let remain in gelatin until it gets cold and sets. Then pick out the molds and mix whatever plaster paris you wish to use in cold water so that it can be run through a funnel, and run it in the impressions made. When they set you can take a pin, pick them out and refill the impressions a dozen times if you like and your molds will come out nice and smooth. Don't get the plaster paris too thin when mixing; also use the dentist's plaster paris, as it is the best for this use and costs very little more than the common.

A very soft center for a hand-made chocolate can be produced by placing eight or ten pounds of bon bon cream in a one-gallon ice cream can, and then

surrounding the can with ice, and leave so for a few hours; then as your helper takes out of the can pieces of the cream and rolls them around as you dip them, you will find after they are dipped that in less than ten minutes you have a softer center than you can produce by running cream in starch.

TAFFIES.

Vanilla.

Place in a clean copper kettle

6 pounds sugar,

4 pounds glucose,

2 oz. nucoa butter.

$\frac{1}{2}$ pound butter,

Water enough to dissolve batch.

Cook over a brisk fire to 260° by a thermometer, then pour it off on the slab, fold up the edges; when partly cold form in a lump and knead till it becomes firm, then place it on the hook and pull until it becomes good and white; flavor with extract of vanilla while pulling; when through, place it on the slab or table and form it in shape to fit the pans, or cut in bars to suit.

MOLASSES TAFFY.

Same as vanilla, only add 1 quart of good New Orleans molasses and $\frac{1}{2}$ pound of butter; stir good while cooking; finish as all other taffies.

OLD STYLE MOLASSES TAFFY.

1 gallon mollasses,

$1\frac{1}{2}$ pound of butter, nothing more.

Stir and cook to 255° , finish as other taffies.

STRAWBERRY TAFFY.

Proceed as with vanilla, only color a light red when on the slab and flavor strawberry.

ROSE TAFFY.

Same as vanilla, only color light pink on the slab and flavor rose.

CHOCOLATE TAFFY.

Same as vanilla, only when it is poured on the slab knead in 1-4 pound of chocolate.

PEPPERMINT TAFFY.

Same as vanilla, but when poured on the slab just before you pull the batch, cut off about two pounds and color it red, then pull the balance and flavor peppermint; when done, form it on the slab in a flat piece say about eight by twelve inches; then take the red piece and make about three or four strips with it, place it on top the length of the white batch, pull it out as long as possible, cut up in lengths of pan and place them in it side by side until pans are full.

SPONGE TAFFY.

5 pounds glucose,

3 pounds sugar,

4 oz. nucoa butter,

5 oz. butter,

$\frac{1}{2}$ oz. cocoa butter,

Water enough to dissolve the batch.

Cook to 270° or 280° , pour on slab; while pulling on hook pour on $\frac{1}{2}$ pint of cream, a little at a time until it is all gone, then flavor with vanilla; place on a slab, pull it in strips about four inches wide, cut in bars and wrap. This is a delicious taffy and can be made any flavor.

WINTERGREEN TAFFY.

Same as vanilla, only color very light pink when on the slab and flavor wintergreen while pulling.

LEMON TAFFY.

Same as vanilla, only color yellow while on the slab and flavor with oil of lemon while pulling.

BOSTON CHEWNG TAFFY.

10 pounds sugar,

6 pounds glucose,

1-4 pound Nucoa butter,

$\frac{1}{2}$ pound butter,

1 gallon cream.

Dissolve 6 oz. gelatin in a pint of cream before you start to cook the batch; cook to 252° , pour

on slab; when cold pull on hook and place it in a box or pail lined with heavy oiled paper; when cold turn out, tear off the paper, leave in one lump, and break up as you sell it in the store.

FIG TAFFY.

Cut up 5 pounds figs, say about four pieces to each fig, and set them one side; now put in your kettle

4 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Set kettle on fire, cook to 270° , then take out the thermometer and add the figs; stir them in good for about one minute only; pour off quickly on the slab and spread out to about one-half inch in thickness; when cool cut in bars to suit.

PEANUT TAFFY.

Stir while cooking. Place 4 pounds sugar and 3 pounds glucose in a clean copper kettle and add water enough to dissolve the batch; cook over a good, hot fire; cover the kettle and let it come to a good, hard boil, then take off the cover and add peanuts to suit, and cook until the peanuts pop and start to smoke and smell good, then pour on a greased slab; spread out smooth with a rolling-pin; just before the batch gets cold cut in bars or in size of the pan you expect to put it in. Bars are the neatest and are the easiest handled when selling.

COCOANUT TAFFY.

4 pounds sugar,
3 pounds glucose.

Place them in a clean copper kettle and add water enough to dissolve the batch; place on the fire and cook to 260° , then take out the thermometer and add 2 or $2\frac{1}{2}$ pounds of sliced cocoanut and stir till the cocoanut gets nice and brown, then pour off quick on the slab and spread it out as thin as you possibly can; when cold break up in pieces or cut in bars about one by four inches.

NEW ENGLAND PEANUT.

Place in a kettle

5 pounds sugar,
 $2\frac{1}{2}$ pounds glucose,
Water to dissolve same.

Cook to boil and then add $1\frac{1}{2}$ pounds Spanish shelled peanuts, and stir and cook until peanuts are done, then set kettle off on a barrel and add and stir in it $\frac{1}{2}$ teaspoonful of soda. After the soda is well stirred, drop in a little more soda, about 1-4 teaspoonful, and stir good. Pour on the slab and spread as thin as possible. When partly cold turn batch over. By adding soda as above your batch will be the same color on both sides, not yellow on one side and brown on the other.

FRUIT BAR.

- 1 pound English walnuts,
- 1 pound pecan halves,
- 1 pound Brazil nuts,
- $1\frac{1}{2}$ pound cherries,
- 3 slices red pineapple cut up in small pieces.
- 1-4 pound citron cut up in small pieces.
- Small handful of wide sliced cocoanut.

Set this one side; now cook

- 5 pounds sugar,
- 2 pounds glucose,
- Water to dissolve same to 290° .

Set off the fire and stir in all the above nuts and fruits, and finish as with Brazil or Almond Bars. This is a good, rich piece of goods and sells well.

PEANUT SQUARES.

These are for wholesale trade.

Take 5 pounds granulated sugar, 5 pounds glucose, 1 quart water and 8 pounds peanuts; cook to about 280° ; then add 8 pounds roasted and shucked peanuts after you take your batch off the fire. Pour on slab; roll out as thin as you desire, then cut into one inch squares.

BUTTER PEANUT.

- Place in kettle
- 6 pounds sugar,
- 3 pounds glucose,
- 1 quart water,

5 pounds shucked peanuts.

Cook all to hard crack, about 290° ; then set off fire and add 1-2 pint molasses 1-2 pound butter and 1 oz. carbonated soda. Pour on slab and cut in small squares.

GOODIES.

Place in kettle

2 1-2 pounds granulated sugar,

1 1-2 pounds glucose,

1 pint water.

Cook to 290° , then add $\frac{1}{2}$ pound butter, 1 oz. salt; then you can add pecans, English walnuts, almonds, pignolias, hickory nuts or black walnuts. Cut in small squares.

SALT WATER TAFFY.

Place in kettle

4 pounds C sugar,

2 pounds glucose,

$\frac{1}{2}$ pound butter.

Cook to about 260° , then add tablespoonful of salt and 2 oz. glycerine; pour on slab when cool; pull well on hook; add vanilla flavor when pulling; now pull out in round sticks about the size of stick candy, cut in small pieces with shears, wrap in wax paper.

BUTTER TAFFY.

Place in kettle

4 pounds granulated sugar,

2 pounds glucose.

Cook to 300°, then add 1 pound butter, pour on slab as thin as possible; mark in diamond shape with caramel cutter.

This can be made in chocolate by adding ½ pound bitter chocolate.

BARCELONA TAFFY.

Make the same as Butter Taffy, but before you pour it on slab, add 2 pounds filberts or hazel nuts broken up. Cut into slabs about 12x18.

CHEWING TAFFY.

Place in kettle

4 pounds granulated sugar,

2 pounds glucose,

1-4 pound butter,

1-4 pound nucoa butter,

1 oz. gelatin, dissolved in hot water first,

Enough sweet cream to dissolve sugar.

Cook to about 260°, then pour on slab; when cool pull on hook and flavor with vanilla. Can be made in chocolate flavor by adding ½ pound bitter chocolate.

ALMOND BAR.

Blanch 5 pounds almonds; set them on side; now put

4 pounds sugar,

3 pounds glucose in a kettle, with water to dissolve same, and cook to 270° or 280°, set off fire

and add the almonds; stir them in the batch well; set on the fire just one second so as to warm it on the bottom, and pour it out on the slab between the iron bars; spread out nice and even; when cool cut in bars one by four inches. By blanching the almonds the goods look and sell better. If you prefer to roast the almonds a little, add them when the batch is 270° and stir them in on the fire until they just start to brown, then pour off quick.

BRAZIL BAR.

Place in the kettle

5 pounds sugar,

3 pounds glucose,

Water to dissolve same.

Cook to 270° or 280° ; set kettle off on a barrel and add all the Brazil nuts you can possibly stir in; set on the fire just a second so as to warm it up on the bottom, then proceed the same as with almond bar.

You can make pecan, pignolia and filbert nut bars by proceeding the same as with Brazil bar, as all nut bar goods are cooked the same.

PEANUT CRISP.

Put 4 pounds of shelled peanuts in a popcorn popper or a sieve, and roast them nice and brown; pour them in a sieve and break them all up by pressing and rolling them around with your hands until all the husks are off; then blow all the husks

off and place the nuts on a table and break up fine with a rolling-pin; now put in a kettle

6 pounds sugar,

2 pounds glucose,

Water to dissolve same, and cook to 290°.

Set off and stir in the nuts, then pour on the slab, spread out as thin as you possibly can and cut with a caramel cutter the size of caramels, or break in pieces to suit.

This is a delicious piece of goods and sells well.

No. 1. COCOANUT KISSES.

Vanilla.

Melt cream fondants as for bon bons, and then stir in all the long strip cocoanut it will stand; then set it off on one corner of your slab; now flavor it with extract of vanilla, then have a glass of water and a teaspoon, and with the spoon dip in and take out just half a spoonful at a time, and with the thumb slip it off on the slab; drop the spoon in the water every third or fourth time that you dip them; they will slip off more readily. Continue this until the batch is finished; let them remain on slab five minutes and they are ready to pick up, put in pans or dishes for the store.

No. 2. COCOANUT KISSES.

Strawberry.

Proceed as with Cocoanut Kisses No. 1, only color a dark pink and flavor strawberry; finish same as No. 1.

No. 3. COCOANUT KISSES.

Chocolate.

Same as No. 1, only flavor with a little dark chocolate, and finish same as No. 1.

No. 1. COCOANUT BARS.

Vanilla.

Grate six fresh cocoanuts; set them one side; now cook

6 pounds sugar, 2 pounds glucose,

Water to dissolve same, cook to 238° or 240°.

Set off on a barrel and flavor vanilla; now add all the cocoanut, and stir it until it just starts to grain; now pour it on a nice clean and dry slab, between the iron bars, and spread it out the height of the bars, say about four inches in length.

No. 2. COCOANUT BARS.

Rose Flavor.

Proceed as with Cocoanut Bars No. 1, only flavor the batch with extract of oil of rose, and color a light pink. Finish same as No. 1.

No. 3. COCOANUT BARS.

Strawberry Flavor.

Same as Cocoanut Bars No. 1, only flavor with strawberry, and color dark red; finish as No. 1.

No. 4. COCOANUT BARS.

Chocolate.

Same as with Cocoanut Bars No. 1, only when taken off the fire add a little dark chocolate and stir until chocolate is thoroughly dissolved; finish same as No. 1.

COCOANUT ROSE.

4 pounds glucose,

2½ pounds sugar,

No water.

Cook to 250° over a slow fire, then pour in all the wide strip cocoanut you can possibly stir in and just as the cocoanut starts to brown pour off on the slab and spread thin; when cold break up in small pieces. Use fresh sliced cocoanut for this.

No. 1. COCOANUT DIAMONDS.

6 pounds glucose,

2 pounds sugar,

Water to dissolve same.

Cook to 242°, set off on a barrel and add all the fine powdered cocoanut you can possibly stir in; flavor vanilla, and pour on a dry, clean slab; roll it out with a rolling-pin the height of the bars; when cold, mark with a caramel cutter, straight one way and on the angle the other; this will allow you then to get them in the shape of a diamond. When they are cut, throw them in a sieve

and throw granulated sugar over them, shake the sieve until sugar is out and they are ready for the store.

No. 2. COCOANUT DIAMONDS.

Proceed as with No. 1, and you can color the syrup after it is off the fire any color or flavor you wish. They are made in vanilla, rose, chocolate and strawberry.

HONEYCOMB CANDY.

As this recipe is known by very few candy makers, I am confident that after you have made it you will be well pleased with your purchase of this book. Small batch.

Place in kettle

5 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 285° , pour it off on the slab; when ready to handle pull it on the hook and flavor and color to suit; when well pulled twist the air out of it and flatten it out in a piece one inch thick and about one foot long, then lay it before the table furnace; now place a piece of iron pipe in the center of the batch and roll the batch round it, close up the left end of the batch, then get your helper at the other end; now place the end of a pair of small bellows and pump air in the pipe, drawing out the pipe slowly at the same time; when the pipe is all out, then place the bellows in the hole where the pipe

was and pump easy; pull out the batch quickly to about ten feet, then pull out the bellows and close the end by pressing on it so as to not let the air out of the batch; now bring both ends together and pull it again to ten feet long; now bring both ends together once more, and pull this time the length of your table if possible; let cool quick as possible and break in four-inch lengths.

NOTICE.

Study this recipe good first and you will see that the batch is easily made, and by trying one or two batches you will be able to turn out some nice goods. The size of the pipe should be fifteen inches long and two inches around.

CANDY CHAIN.

For Holiday Trade.

Place in kettle

7 pounds sugar,

3 pounds glucose,

Water to dissolve same.

Cook to 285° and pour on the slab, then pull on the hook and twist out the air; now flatten it out in front of your table furnace in a piece about eight by twelve, and mark a ridge in the center and pour in a little cotton seed oil, then lay in a small handful of starch; now get a ball of string and open it and lay a piece in the center where the oil is and close the batch around it, pull it out nice and round

as for stick and then lay the ball of string that is on the left end of the batch in a box and pull it as stick and feed it through a kiss machine. Have the helper keep the batch straight as it comes from the machine, also watch the ball of string so it will not get tangled up while you are pulling out.

After you have made one or two of these batches you can make some very pretty goods, by making same with stripes and clear centers or clear outside and pulled centers. This class of goods can be made only by practice, so don't get discouraged if your batch is not perfect after the first attempt.

TO PREPARE CREAM FONDANT FOR DIPPING BON BONS.

When the centers are ready to dip, get your bon bon kettles ready and put water in one and place it on the fire, when it starts to boil then put what fondant you want in the other, and put it over the other and heat by the steam or hot water; stir continually and don't get this too hot, but just so you can handle it nicely; set it off, flavor and color to suit. Dip whatever you have ready, one at a time, lay or drop them on wax paper, let remain for at least a half hour, then they are ready for the store.

No. 1. CREAM FONDANT.

For Outside Dipping for Bon Bons and Wafers.

Place in a kettle 15 pounds of sugar, with water enough to dissolve same; cover kettle and let it

come to a boil, then take off the cover and add $\frac{1}{2}$ a teaspoonful of cream of tartar, cook to 228° , then add 1 pound glucose and cook to 238° or 240° ; pour off on dampened slab and let remain until cold, then cream it by taking a wooden paddle and working it to and fro until the batch forms into a lump, then cover it with a damp cloth and let it remain for one hour; it is then ready to put into a crock or bucket, and keep covered with a damp cloth at all times, which keeps it in good condition until used.

There are plenty of other recipes for making good fondants, but I think this the best I have ever used, as it retains a gloss that cannot be obtained with other creams.

No. 2. CREAM FONDANT.

For Outside Dipping of Bon Bons and Wafers.

This is also a good, reliable cream. Use 20 pounds sugar and water enough to dissolve the batch and cook it to 238° , pour it on the dampened slab and at once squeeze the juice of 8 lemons over the batch; let it remain until good and cold, then cream it as in the usual way.

No. 3. CREAM FONDANT.

For Outside Bon Bon Dipping.

Twenty pounds sugar and water enough to dissolve same; add $\frac{1}{2}$ teaspoonful cream of tartar,
3

and cook to 238°; sprinkle your slab lightly with water, pour your batch on and let remain until cold, then cream it as in the usual way.

CREAM CENTERS.

For Chocolate Drops and Bon Bons.

First make whatever impression you wish to run, by filling your starch boards and taking a stick that has a straight edge and scraping it from the top to make a level surface, then make your impression with your molds that have been previously stuck on a stick, say 1½ by 18 inches long, and the molds put half an inch apart; when you have all the impressions made then put in your kettle whatever fondant you may want to run and set it over a very slow fire, and stir until it gets just hot enough so as when you put your finger in it feels uncomfortable; set it off at once on a barrel and flavor and color to suit, and with a large funnel and round stick to fit the hole in the funnel and long enough so as you can take hold of the top, fill this funnel with the fondant, and by raising the stick and lowering it quickly, start to fill the impressions in the starch boards; let remain until hard enough, take out, blow the starch off of them and they are ready to dip in chocolate or cream fondant.

This explanation is given for new beginners only. By adding a few drops of acetic acid to the above the centers will remain soft much longer.

CREAM FONDANT.

For Running in Starch for Centers for Bon Bons
and Chocolates.

30 pounds sugar,

10 pounds glucose,

Water enough to dissolve the same.

Cook to 238° ; pour on a dampened slab, let remain until cold; cream it as No. 1 fondant.

There are many different ways of making cream for fondants. Almost every candy maker has a way of his own; but after trying twenty different ways of making it I find the ones given in this book give better satisfaction than any of the balance I have made or seen made.

NEVER SWEET OR KNEADED
CARMELS.

This is without question one of the best caramels on the market for the money. I believe this alone is worth the price of the book. First, place

6 pounds sugar,

3 pounds glucose,

Water enough to dissolve same, in your kettle, cook it to 238° , pour it off on the damp slab, and start to cream it at once, which will make it a good tough cream; now set it to one side; now place in kettle

8 pounds sugar,

16 pounds glucose.

$\frac{1}{2}$ pound nucoa butter,

2 oz. cocoa butter,

$\frac{1}{2}$ gallon cream.

Stir and cook to 270° , then add half gallon more cream and cook just to a crack only; set the kettle off and add the 9 pounds of tough cream you made on the start, and stir it in until all is well dissolved, then try it, and if it is a good, firm, hard ball, pour it on the slab; if not, set it on the fire just a minute until it is. Pour it on the slab, let remain five minutes, then fold it all up and cut in three pieces of equal size; in one piece mix in almonds, in the other chocolate, and let the other piece remain as it is; then lay it between the iron bars; with a heavy rolling-pin roll it out the height of all caramels; let it remain until cold, then mark and cut.

No. 1.

CARAMELS.

This recipe for caramels will stand up in the hottest weather and is the best one I have ever tried, and it gives satisfaction both to the trade and the proprietor.

CARAMELS.

Vanilla.

Put in clean copper kettle

4 pounds sugar,

3 pounds glucose,

4 oz. nucoa butter,

$\frac{1}{2}$ gallon cream.

Stir and cook over a slow fire to a soft ball, or 238° ; then add one quart more cream and stir and cook to a good, firm ball, say about 242° ; now add the other one quart of cream and stir until you get a good, hard ball; not to a crack, but a good, hard ball; pour on slab between iron bars; when cold, mark and cut.

No. 2. CARMELS.

Chocolate Flavor.

Proceed same as with vanilla caramel No. 1, only when you add the last quart of cream add also $\frac{1}{2}$ pound dark, bitter chocolate, and finish as with No. 1.

No. 3. CARMELS.

Maple.

Proceed as with No. 1 vanilla caramels, only use 4 pounds maple sugar instead of the white, and finish as with No. 1 caramel.

No. 4. CARMELS.

Proceed as with No. 1 vanilla caramels, only when the batch is done set it off and stir in whatever kind of nuts or fruit you may wish before you pour it off. You can use figs or Brazil nuts chopped up fine; or almonds, pecans, cocoanut, in fact anything in the line of nuts or fruit you may have in the shop.

THREE-LAYER CARAMELS.

Make a batch of No. 2 chocolate caramels and pour out on the slab very thin. Now melt 6 pounds of fondant over a slow fire until it gets just hot enough so as you cannot stand to keep your finger in it, then pour it over the chocolate batch and spread it out thin and even; now cook a batch of vanilla caramels and when done pour it over the cream batch nice and even; let remain until cold, then mark and cut. When cutting these caramels you will find the cream will not slide out, as with some caramels made from other recipes.

No. 1. OPERA CREAM.

For Opera Caramels.

Put 20 pounds of sugar in a clean copper kettle and add

1½ gallons cream,

1 teaspoonful cream of tartar.

Cook to 238° or 240°. Pour off on a damp slab and let remain until cool; then with a paddle cream it as other fondants and when done cover up with a damp cloth; let remain for one hour and it is ready for use.

OPERA CARAMELS.

Don't make only such flavors as vanilla, strawberry and chocolate operas; they are chestnuts and an eyesore to all, and are made by all candy

makers, good and bad. First, cut up in small pieces 1 pound cherries, and set them one side; then chop up fine 1 pound pecans and 1 pound English walnuts, and 1 pound pineapple and set them one side; now chop up 1-4 pound of pistachio nuts, and set them one side; also $\frac{1}{2}$ pound almonds. You will have now five kinds of operas to start with; now get the covers of eight five-pound candy boxes and cover the bottom of each with wax paper and you will be ready for business. Weight $2\frac{1}{2}$ -pound pieces of opera cream, and work in each piece the nuts or fruit you have just prepared and lay it in the box cover; keep on until all the five kinds are used up. Now fill one with plain opera cream, lightly flavored with vanilla, with some color—a delicate pink—and flavor strawberry, and the other color with chocolate; now you will have eight kinds of operas. Let stand a few hours, turn box cover upside down, tear off the wax paper and mark with a caramel cutter, but don't cut them up in pieces, only as they are sold; put them in nice clean pans and when the people see eight kinds of operas it will sell them quicker than gazing at those three chestnuts—vanilla, strawberry and chocolate.

CREAM FRUIT BAR.

Place in kettle

5 pounds granulated sugar,

1 pound glucose,

1 pint water,

1 ounce Jap gelatin, soaked for 4 hours in cold water.

Cook to 236° , set off of fire, stir in 4 pounds of dipping cream, then add 2 pounds of crystalized cherries and angelique; turn in tin box. When cold cut in squares and crystalize.

DELMONICO SQUARES.

Place in kettle

10 pounds granulated sugar,

$1\frac{1}{2}$ pounds glucose,

4 fine grated cocoanuts.

Cook to about 236° ; pour on cream slab; when cold, add 1 ounce vanilla extract, and stir until it creams; then place in box, let set a few hours, then cut in squares and crystalize.

PINEAPPLE COCOA BAR.

Place in kettle

7 pounds granulated sugar,

1 pound glucose,

3 sliced and 1 grated cocoanut,

1 can grated pineapple.

Cook to 240° ; set off of fire, then add 2 pounds dipping fondant; place on wax paper on slab between bars. When cool it is ready to cut in 5 and 10 cent bars.

VANILLA FUDGES.

Place in kettle

4 pounds granulated sugar,

1 pound glucose,

2 quarts sweet cream.

Cook to about 236° ; then set off fire and stir in 2 pounds dipping fondant, flavor with 1 ounce vanilla extract, pour on wax paper on slab, between bars, mark with caramel cutter. When cold cut into squares of four each.

CHOCOLATE FUDGES.

Same as vanilla, only add 1 pound sweet chocolate when you start the batch and stir in $\frac{1}{2}$ pound of bitter chocolate when batch is cooked.

MAPLE FUDGES.

Same as vanilla except use maple sugar instead of granulated sugar, and only $\frac{1}{2}$ pound of glucose.

NUT FUDGES.

Fudges may be made with different kinds of nuts, such as hickory nuts, English walnuts, pecans, almonds, or black walnuts; or crystalized cherries, pineapple and angelique can be chopped up and put into batch after it is cooked.

ABOUT FUDGE.

Fudge originated at Vassar College. The girls would make it in their rooms over their oil stoves

in the evening, and gave it the name of "Fudge," which it retains to the present day. Most any girl graduate can tell you the history of fudge at her school.

MARSHMALLOW CARAMELS.

Place in kettle

3 pounds granulated sugar,

3 pounds glucose,

1-4 pound nucoa butter,

2 quarts sweet cream.

Cook to about 260°. Pour on slab when cool, pull well on hook, flavor with vanilla, then place on clean slab and roll out to the thickness of caramels. Cut and wrap in wax paper.

No. 1. RAW CREAM FOR BON BONS AND CHOCOLATES.

Orange Flavor.

Grate the outside of say about four oranges, then squeeze the juice of the oranges in a crock or bowl, and then add the gratings you have just prepared; now add XXXX sugar and stir with the hand until it gets good and thick, so as you can pick it out and form it in small rolls about the size of marbles; finish all and let remain one hour till a crust forms, so that you can handle them; then they are ready to dip in fondant or chocolate. These goods are delicious and are liked by all.

No. 2. RAW CREAM.

Lemon Flavor.

Proceed as with No. 1 raw cream, only use lemon instead of orange.

No. 3. RAW CREAM.

Take jelly, strawberries, grated pineapple, or any kind of fruit or preserves, and add XXXX sugar, and proceed as with No. 1 raw creams, and you will find that you have one of the nicest-eating pieces of candy on the market; the acid contained in the fruits keeps them from drying out, and they remain fresh for a long time.

ITALIAN CHOCOLATE CREAMS.

For Starch.

Dissolve 4 ounces gelatin in one pint hot water.
Now place in kettle

4 pounds sugar,

4 pounds glucose.

And your dissolved gelatin.

Cook to 236°, pour on slab. Beat the whites of 6 eggs, and when batch is cool add them to your batch and work it until it creams. Now melt 15 pounds soft fondant in hot water bath or steam kettle. When this is dissolved, add the first batch and 2 ounces vanilla, run in starch, and let stand for twelve hours; then dip in chocolate.

ITALIAN CHOCOLATE CREAMS.

For Hand-Mades.

Place in kettle

25 pounds granulated sugar,

Water enough to dissolve.

While cooking add $1\frac{1}{2}$ ounce acetic acid and cook to 236° , pour on slab, let stand until perfectly cold, then work with spatula until it begins to turn, then add the whites of 13 eggs beaten stiff, and work batch until it is finished. Roll up in small pieces and coat with bitter chocolate immediately.

MOLASSES CHOCOLATE BRITTLE.

Make a batch of molasses taffy and cook it to 290° or 300° , pour it on the slab and pull on hook, then twist all the air out and flatten it out in front of the table furnace and pull it in strips, not too thin, but about as thick as a heavy piece of glass, when all is done; then with your hands break it all up in small pieces; now pour it in a sieve and shake all the loose crumbs out, and it is ready for use.

HOW TO DIP MOLASSES BRITTLE.

Get your chocolate ready for dipping, then pour a good handful of the molasses brittle in a pan and then a handful of chocolate; mix them well, then pick up all you can get in a tablespoon at a time and drop on wax paper; when cold they are ready for use.

These goods are a novelty and sell well.

THREE GRACES.

A Nice Piece of Chocolate Goods.

First roll out by hand from bon bon cream a lot of little balls the size of large filberts, then select a few pounds of large filberts and roast them in a sieve over the fire, and then rub the husks off; now get half a pound of candied cherries. Now, when dipping this piece of goods in chocolate I always dip the cherry first, then the cream ball; set it next to the cherry; then dip the filbert; set it next to the cream filbert. As I dip the filbert I drop a line of chocolate with the thumb across the three pieces; this makes them one.

These goods eat well, as it is a fine combination and nice for topping off a box of candy.

BURNT ALMOND CHOCOLATES.

Hand Made.

Roast and almost burn $1\frac{1}{2}$ pound almonds, then grind them up very fine. Now take 5 pounds bon bon cream, knead in the almonds, add XXXX sugar to stiffen the cream, and roll it out in balls the size of marbles; dip in chocolate.

BURNT ALMOND BON BONS.

Proceed as with the above, only dip in fondant, and sprinkle on top of each one a little of the ground almonds.

MOLASSES COCOANUT CREAM ROLLS.

Place in kettle

5 pounds sugar,

1½ pounds glucose,

1-4 pound butter,

Water to dissolve same.

Cook it to 238°, pour off on the damp slab, and scatter over it 2 pounds fresh grated cocoanut, then with a paddle cream it at once; now place in kettle

8 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Add 1 pint dark molasses,

½ pound butter.

Stir and cook to about 270°, pour on the slab, then pull on hook and twist the air out; now flatten it out in front of your table furnace and place the cocoanut cream in center of same; now roll the molasses batch around it and close both ends; now get it in shape as for stick and pull it out a little larger than stick candy and cut in about three-inch lengths; place in pans for two hours until the outside jacket grains, then they are ready for the store.

BITTER-SWEET CREAM FOR CHOCOLATE DROPS.

Place 12 pounds sugar in a kettle, with water to dissolve same, then add 1 ounce of acetic acid, and cook to 246°; pour off on damp slab, then pour

over the batch 2 ounces of glycerine; now beat the whites of 15 eggs, pour them on the batch, and with the paddle cream it as you would bon bon cream.

HOW TO USE BITTER-SWEET CREAM.

Take whatever amount of the cream you wish to dip and work in fruit or nuts of any kind, then roll it in pieces about the size of a large chocolate drop, let them stand one hour, until a crust forms on them, dip them in chocolate, one-half sweet chocolate and one-half bitter chocolate.

These goods are being run extensively throughout the Eastern States.

WHAT FLAVORS TO MAKE OUT OF BITTER-SWEET CREAM FOR CHOCOLATES.

Pineapple cut up fine.

Cherries cut up fine.

Pecans cut up fine.

Almonds cut up fine.

English walnuts cut up fine.

Brazil nuts cut up fine.

Filberts cut up fine.

Figs cut up fine.

Fresh grated cocoanut cut up fine, and citron.

Don't flavor these goods only with pure fruit and nuts, as they are then very fine and sell at 60 cents per pound.

BURNT PEANUTS.

Place 6 pounds sugar, and water to dissolve same in a kettle and cook it to about 252° ; then pour in about 5 pounds of shelled peanuts and stir them good until the sugar starts to grain, then set off the kettle quickly on the barrel and stir good until all is grained, then pour in a sieve and shake off the sugar; now add to this sugar 1 pound fresh sugar and more water, and cook the same as above, then set the kettle off again and pour in the peanuts and stir and grain it all again; now pour all in a sieve, shake out the sugar, put the sugar with 1 pound more fresh sugar and water in a kettle and color pink and finish as before, and they are ready for the store. Don't shellac or polish them, as this is done only in wholesale houses.

BURNT ALMONDS.

Proceed as with burnt peanuts, only use almonds instead.

OPERA STICKS.

Place in kettle

5 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 310° , pour off on slab; fold up and cut a small piece off, color it any color to suit, red, pink or orange; now pull and flavor the balance, and twist all the air out of it, then place it in front of the table furnace in a three-cornered piece about

a foot long and with the piece you have colored make two or three strips and lay it on each corner of the batch, then pull it in lengths of two or three feet; see that they remain three-cornered, pull them in thickness of large lead pencil and have your helper place one hand on each end and turn the piece in the opposite direction, until it is evenly twisted; when cold cut in length of jar you intend to place them in.

These goods made in assorted colors and flavors look very well and readily bring 40 cents per pound.

A GOOD BROKEN MIXED.

Make a small batch of all the taffies and cook them to about 290° or 300° , then after they are pulled and flavored flatten them out in front of the table furnace and pull them in sticks about one inch wide, and while you are doing this have your helper mark them on an angle of about two inches in length, push them to one side, and when cold they can be easily broken where marked and will be in a diamond shape; then add to this mixture a batch of peanut candy, cut in two-inch squares, then add a batch of cocoanut taffy cut same as peanut; when this is done put 5 pounds sugar and 2 pounds glucose in a kettle, with water to dissolve same, and cook to 290° or 300° ; set off and color a light pink and flavor with oil of anise; pour on slab and at once sprinkle strip cocoanut over it; cut in two-inch squares. Now make another batch

as above, flavor lemon and color yellow, pour on the slab, sprinkle cocoanut over it and cut same as above. This will make it all look bright, and in all you will have at least eight or ten kinds, which will make a nice mixture.

CREAM PEANUTS.

Vanilla.

Roast 5 pounds Spanish shelled peanuts and fold them in a clean rag to keep warm, then put in a kettle 5 pounds sugar, and water to dissolve same, and cook it to 238° ; set it off on a barrel, and flavor it vanilla; now pour the peanuts in a clean dishpan and hold it about a foot high from the fire and have your helper pour a little at a time on the batch, while you keep shaking pan; keep on doing this until all the batch is used up, and if the peanuts are not coated thick enough to suit you, place on three or four more pounds of sugar and cook as before and continue to pour on until they are of a size suitable to your taste.

CREAM PEANUTS.

Strawberry.

Proceed as with cream peanuts, vanilla, only when batch is off, color it light pink and flavor it with strawberry; finish same as vanilla cream peanuts.

CREAM PEANUTS.

Chocolate.

Proceed same as for vanilla cream peanuts, only when batch is off add a little dark chocolate, and stir it in good. Proceed same as vanilla cream peanuts.

In summer crystalize these goods, as it adds to their beauty and keeps them from drying out.

No. 1. CREAM ALMONDS.

Old Style.

Roast 5 pounds almonds and set them to one side; now put 5 pounds sugar, and water to dissolve same, in kettle and cook to 238°; flavor it vanilla after it is set off on the barrel, then pour in one pile on a hot slab the 5 pounds of almonds, and while your helper pours a little of the batch at a time on the nuts, you have half of a pail cover in each hand and keep the nuts stirred up by moving them continually from right to left; continue this until they are coated thick enough to suit. They can be made all flavors.

No. 2. CREAM ALMONDS.

Proceed as with Cream Peanuts, only use almonds instead. These goods should be crystalized, as they dry out very soon if not. They can be made vanilla, strawberry, rose, chocolate and violet flavors.

POP CORN CRISP.

Pop a lot of corn and set one side; now put in kettle

4 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 280° or 290° , then add 1-4 pint of dark molasses; stir good half a minute and set kettle off and add 1-4 pound of butter and a teaspoonful of fine salt; now pour in all the corn you possibly can get in the kettle and stir it until all is well covered; now set the kettle on the fire, only for half a minute so as to warm the bottom of the kettle; now turn it all out on the slab and spread it out evenly, then with a smooth board press it very light; when cold cut in pieces to fit pans.

MENTHOL, HONEY AND HOREHOUND
COUGH DROPS.

Place 20 pounds sugar,

5 pounds glucose and horehound,

Water enough to dissolve same, in kettle.

Cook to 300° , then add 2 pounds honey and stir a minute, pour on slab, then lay a handful of starch in the center of the batch and place on it $\frac{1}{2}$ ounce of menthol and cover it with a little of the starch. Fold up the edges of the batch and knead well; when cool enough to handle, fold it in a roll or flat piece and run it through rollers. The starch gives the drops a gray color and also keeps the flavor from escaping while kneading it.

CREAM PATTIES.

Peppermint.

Melt over steam in your bon bon kettle 5 pounds bon bon fondant, stir all the time, and don't get it too hot. When it looks as though it is thin enough to run through a funnel, set off and flavor lightly with good oil of peppermint and pour in a funnel; have a round stick about ten inches long and size of the hole in the bottom of funnel, and by raising the stick allow it to drop out on wax paper to about the size of a quarter.

CREAM PATTIES.

Wintergreen.

Proceed as with Peppermint Patties, only flavor with oil of wintergreen and color a delicate pink.

CHOCOLATE PATTIES.

Proceed as with peppermint, only add teaspoonful of dark, bitter chocolate while melting the cream.

PISTACHIO PATTIES.

Proceed as with Peppermint Patties, only flavor with pistachio and stir in while melting cream 2 ounces of pistachio nuts ground up very fine; color a very delicate green.

NUT PATTIES.

Grind 3 pounds almonds, pecans, English walnuts, black walnuts, filberts, or any kind of nuts you may happen to have in the shop, and spread them out thin on the table or slab, and then press them down smooth with a little board or pan; now proceed to dissolve bon bon cream as for Peppermint Patties; when melted don't flavor, but color to suit yourself. Drop the cream through the funnel on the nuts the size of other patties; when dry turn them over and stack in dishes, nut side up.

These goods are nice looking and sell well.

PEPPERMINT DROPS, OR SQUARES.

Proceed as with lemon drops, only flavor on the hook and pull white with the exception of 2 pounds left on the slab, color this red, and when batch is pulled add the red for stripes; finish same as clove drops or squares.

In cooking hard goods, such as tablets, and you don't wish to use glucose, use $\frac{1}{2}$ teaspoonful cream of tartar to every six-pound batch.

LEMON SQUARES, OR DROPS.

7 pounds sugar,

3 pounds glucose,

Water to dissolve same.

Cook to 300° or 310° ; pour on slab; now take a glass and put in a teaspoonful of tartaric acid and pour over it extract of lemon, enough to make a paste; now take this paste and spread it over the

batch, and then color the batch a delicate yellow; put on the gloves and knead the batch good until color and acid are well worked in, then roll out thin with rolling-pin and cut with caramel cutter, or if wanted in drops, run batch through lemon drops rollers.

LIME DROPS, OR SQUARES.

Proceed as with lemon drops, only color green and flavor with oil of lime.

CLOVE DROPS, OR SQUARES.

Flavor with oil of cloves. Proceed as with lemon drops, or squares, only cut off 2 pounds of the batch and color it red; lay it on the slab, pull the balance of the batch white, then form it in a roll as for stick candy and use the red for stripes; pull out and cut with buttercup cutter, or run through rollers.

CINNAMON DROPS, OR SQUARES.

Flavor Cinnamon.

Proceed as with lemon drops, only color the batch pink before pulling on hook.

ANISE DROPS, OR SQUARES.

Proceed as with lemon drops, only flavor with oil of anise and color delicate red.

CHOCOLATE FIG CHEW CHEW.

4 pounds sugar,
3 pounds glucose,
1-4 pound chocolate,
2 oz. nucoa butter,
Tablespoonful butter,
1 pint cream,
2 pounds figs, chopped fine,
Water to dissolve same.

Place on fire, stir and cook to 250° or 252°; pour on the slab; when cool pull on the hook until batch turns a light brown, then lay it on the slab or table and form it in a round piece eight by twelve, and pull it in strips about one inch wide; cut in pieces about two inches long and then sand them in XXXX sugar.

HOW TO MAKE SUGAR SAND.

Place whatever amount of sugar you wish to color on a dry and clean slab or table; now add a few drops of whatever color you wish to color it, and with both hands rub it together good until all is equally colored, then add a few drops of ammonia and rub it in good, as this will keep the color from fading out. Use candy colors for the above.

HOW TO SAND LEMON HOREHOUND OR
ANY KIND OF HARD GOODS FOR
SUMMER USE.

Place the kettle, with a few gallons of water in it, on the fire; when it starts to boil place what-

ever goods you wish to sand in a coarse sieve and shake it over the steam of the kettle, and when they feel damp pour them at once into a pile of granulated sugar, and with the hands mix them up good; put them all in the sieve again and shake all the loose sugar out and they will be ready for use.

No. 1. JOHNNY CAKE.

Pop a lot of corn, and when you have 5 pounds after it is popped place it on the slab and with a caramel cutter cut it up fine; now place on the fire

5 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 270° , then add 1 cup of molasses, 1-4 pound butter, and stir until cooked to 280° or 290° ; set it off and add tablespoonful of salt and the ground corn, stir all up good until corn is all covered, then place kettle on the fire just half a minute to heat the bottom, and pour all out at once on a greased slab; now flatten it out with the iron bar about one-half inch in thickness, then with your rolling-pin roll it out as even as possible, the thinner the better; when cold break in small pieces.

No. 2. JOHNNY CAKE.

Now make another batch same as No. 1 and omit the molasses, then mix both colors together.

This is new and a good seller wherever I have made it.

THREE-LAYER FRENCH NOUGAT CHOCOLATE.

12 pounds sugar,
8 pounds glucose,
Water to dissolve same.

Cook to 252° , set off on a barrel; now beat the whites of 32 eggs, stir the batch a moment to let out the heat, and then add the eggs. Beat all until stiff, then take out one-third of the batch and put it in a box lined with wafer paper and sprinkle a good handful of almonds on top; now color the balance of the batch a light pink and flavor with strawberry; take out half of it and place it evenly on top of white in box; sprinkle more almonds on top of this; now color the balance with dark chocolate and stir in some more almonds, place it on top of the pink, cover the top with wafer paper, let remain until cold for two hours at least, then it is ready for use; put in the nuts as per recipe and you will see how pretty it looks when cut. This nougat is made and ready to cut in less time than any other nougat on the market.

No. 1. FRENCH NOUGAT.

Vanilla.

A good and cheap recipe.
6 pounds sugar.
4 pounds glucose,
Water to dissolve same.

Cook to 252° , set kettle off quick on a barrel and then beat up stiff the whites of 16 eggs; now stir

the batch a few minutes to get the heat out and then add the eggs and a little vanilla extract; beat it up until it becomes stiff, then add 1 pound almonds and stir them in good; now line two five-pound boxes with wafer paper and fill them both and place a sheet of wafer paper on the top and smooth it off good; set to one side for two hours and it is ready to cut in bars for the store.

No. 2. FRENCH NOUGAT.

Strawberry.

Proceed as with No. 1 French Nougat; when the batch is taken off color light red, flavor with strawberry.

No. 3. FRENCH NOUGAT.

Chocolate.

Proceed as with No. 1 French Nougat, only add $\frac{1}{4}$ pounds of dark chocolate when the batch is taken off, and finish same as No. 1.

BOSTON CREAM.

Place in kettle

8 pounds sugar,

4 pounds glucose,

1 gallon cream.

Stir and cook to 240° ; set kettle off and add $\frac{1}{2}$ pound glucose and stir batch until it begins to grain, then add 2 pounds shelled pecans or English

walnuts, or half and half; pour quick in a box lined with wax paper; let stand until cold, turn it out and cut in slices as it is sold.

You can also make this and flavor strawberry or chocolate. This piece of goods won't dry out for ten days, and is a good seller.

NUT CAKES, OR WAFERS.

Melt 5 pounds bon bon cream as for patties, and when melted add any kind of nuts you wish; have them well ground and stir them in with the cream; now run it through the funnel the size of a half dollar; drop then on wax paper.

These can be flavored and colored to suit.

COCOANUT CHOCOLATE RUFFS.

These goods look nice and are good eating and top off a box of candy in good shape.

Prepare your chocolate as for dipping; take out a handful and stir in all the long strip cocoanut it will stand, then pick out with the thumb and two fingers pieces about the size of a marble and place them on the wax paper, and when dry they are ready for use.

No. 1. OLD STLYE MOLASSES PEPPER-MINTS.

Put in kettle

1 gallon New Orleans molasses,

1/2 pound good butter.

Cook to 252° ; pour off on the slab and when cool enough to handle fold up the edges and form into one lump. Cut off two pounds of the batch and let remain on the slab in a lump; now pull the remainder of the batch on the hook to a nice golden color; flavor with good oil of peppermint while pulling; when done lay it on the spinning table and form it in a nice, round piece, about twelve or fourteen inches long, and then get the two pounds and roll it out and cut in four or five pieces and place it on the large batch about four inches apart and the length of the batch; now make the batch nice and round and pull it out the size of stick candy; cut in half inch lengths and wrap in wax paper in hot weather; in cold weather it is not necessary to wrap them.

No. 1. PLANTATION DROPS.

Make them the same as Molasses Peppermints, only after they are cut lay them in XXXX sugar, and then sift off the sugar and place them in pans for the store.

No. 2. PLANTATION DROPS.

With sugar and glucose instead of all molasses.

4 pounds sugar,

3 pounds glucose,

1-4 pound butter,

1 pint New Orleans molasses,

2 oz. nucoa butter,

Water to dissolve same.

Cook to 252° , and finish as Plantation Drops No. 1.

No. 2. MOLASSES PEPPERMINTS.

Same as Plantation Drops No. 1, only do not sand them in XXXX sugar; finish as Molasses Peppermints No. 1.

FRUIT PUDDING.

5 pounds glucose,
3 pounds sugar,
1 pound small seedless raisins,
1 pound package of good mincemeat,
Water enough to dissolve the batch.

Stir and cook to 252° ; set off the fire and add 2 pounds of mixed shelled nuts, 1 pound pineapple, cherries and citron, and all the fine powdered cocoanut you can possibly mix in; pour off on the slab and form it in a loaf like bread; now put in clean kettle 3 pounds glucose, 1 pound sugar, a little water, and cook as before to 252° ; set off the fire, and add all the cocoanut it will stand; pour on the slab, flatten out thin with rolling-pin and fold it around the loaf you have just made until it is entirely covered; when cold cut in slices like cake.

ICELAND MOSS WAFERS.

5 pounds sugar,
1 pound glucose.

Water to dissolve same.

Cook to 280° or 290°; set off on a barrel and color a light red, and flavor with oil of anise; stir just a second then pour it in a funnel and finish same as Molasses Wafers.

JERSEY LILLIES.

4 pounds glucose,

3 pounds sugar,

2 oz. nucoa butter,

Water to dissolve same.

Cook to 240°, then add 1 pint cream, stir and cook to 250°; pour on greased slab; when cool pull on hook until good and white; flavor while pulling, with vanilla; lay on spinning table and form in round pieces as for stick, and pull out size of stick and cut with shears, one-half inch in length. Now throw them in XXXX sugar, then sift the sugar off and they are ready for use.

These goods chew as nice as a good caramel and are a good seller.

ITALIAN CREAM.

4 pounds of sugar,

1 pound of brown sugar,

1½ pounds glucose,

1 quart of cream or milk,

1 pound cream fondant,

1½ pounds glucose.

Place the sugar, glucose and part of the milk in a copper pan over the fire and stir until it boils,

add the rest of the milk, and boil to 236° on thermometer; lift off the fire, let stand a minute, then add the other glucose and the fondant broken up into small pieces. Stir easily until well mixed, then pour out on paper between iron bars half an inch thick. As soon as it has set, mark the top with a knife, glaze over with light glaze, and when cold they can be broken apart. Can be made in chocolate or peach or with nuts or cocoanut.

This recipe is for the wholesale trade, and is a cheap grade of this article.

WALNUT LOAF.

7 pounds sugar,

2 pounds glucose,

Water enough to dissolve the batch.

Cook to 252° , then add quickly 1 pint molasses and stir and cook again to 252° ; set off the fire and add $\frac{1}{2}$ teaspoonful soda and 1 pound black walnut meats; stir in kettle until it starts to grain, then pour it in one pile on a warm slab, scrape it all up, form it in the shape of a loaf of bread and keep it in that shape until it sets and gets hard; cut in slices as sold.

This is a good seller and takes wherever I have made it.

BUTTER-SCOTCH WAFERS.

5 pounds sugar,

1 pound glucose,

Water to dissolve same,

Cook to 270° , then add

$\frac{1}{4}$ pound butter,

1 oz. dark molasses.

Stir and cook to 280° or 290° ; set off and add teaspoonful of salt; flavor with oil of lemon; pour all in a funnel and drop them the size of a quarter on a greased slab; put in glass jars.

BUTTER-SCOTCH SQUARES.

5 pounds light brown sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 280° , then add

$\frac{1}{4}$ pound butter,

Teaspoonful salt.

Stir and cook to 290° ; set off and add oil of lemon, and pour between iron bars on greased slab and mark with caramel cutter; when cold break up and put in jars or pans.

STRINGS OF COMFORT, OR STRAWS.

6 pounds sugar,

$\frac{1}{2}$ pound glucose,

Water enough to dissolve same.

Cook to 300° or 320° over a hot fire; pour on slab, fold up and color to suit, and pull on hook; then twist the batch on the hook until all the air is out of it, then put it on the table in front of table furnace and form it in shape as for stick candy. Take hold of one end and form as a bottle, small at one end; have some one help you and

as you pull the batch out long and about the size of straws, have your helper keep them off of each other and move them around until they become cold. After making one or two batches you will be enabled to make these goods uniform and neat; also flavor while pulling, and use gloves, as they retain more of a gloss.

These goods make a fine show and help sell other goods. For a window show they cannot be beaten. Make these goods all colors and flavor them highly, and when cold break up and mix in one pan. They show up well.

SOFT CHEWING BUTTER-SCOTCH.

5 pounds light brown sugar,
2 pounds glucose,
2 oz. nucoa butter,
 $\frac{1}{2}$ pound butter,
Water to dissolve same.

Cook and stir until batch is 250° ; set off and flavor with oil of lemon; pour on greased slab, between iron bars; when cold cut in pieces two by three inches and wrap in wax paper.

This is a good seller if put up in neat packages.

MOLASSES WAFERS.

5 pounds sugar,
1 pound glucose,
Water to dissolve same,
1 pint New Orleans molasses,
 $\frac{1}{4}$ pound butter.

Stir and cook to 280° or 290°; pour in funnel and drop size of a quarter, on greased slab; when cold pack in glass jars, or keep in pans in cold weather.

HOREHOUND WAFERS.

Heat 1 quart of water to a good boil, then add 1 ounce of horehound herb and let stand fifteen or twenty minutes, then put 5 pounds sugar and 1 pound glucose in a kettle; now pour the horehound water through a strainer and cook to 280° or 290°; pour in funnel and finish as molasses wafers.

VARNISH FOR CONFECTIONERY.

Put $\frac{1}{2}$ pound or more of gum benzoin in a bottle, pouring in enough fourth-proof alcohol to cover it; let it stand for at least two weeks, shaking it well once or twice a day. You may then pour off gently what you need for immediate use and let the remainder stand, but not long enough to become too thick, otherwise it will appear in streaks on the work when dry. When used it should be of the consistency of thin syrup; if it should be too thick dilute with a little alcohol. This varnish is entirely harmless, and has a fragrance somewhat resembling that of vanilla. It has another good quality—it will keep for years, and grows better with age. It may be used on all kinds of chocolate work and candies, whether pulled or clear, giving them a thin, glossy film

which protects them from atmospheric moisture and thus prevents their soon becoming sticky.

VIOLET CREAM MARSHMALLOWS.

6 pounds of best A sugar,

1/2 pound of glucose,

2 pints of water.

Cook to 238°; flavor floral extract of violet, violet color, 3 pounds of marshmallows. Have a bright copper kettle, and put into it the 6 pounds of best A sugar and 1/2 pound of glucose; add to this 2 pints of water; then set the kettle on a bright fire and cook to 238°; then pour the batch on a clean slab, allowing it to remain until almost cold; then with a steel paddle work the batch rapidly till it turns and sets in a firm mass; now spread a damp cloth over the mass, leaving it for thirty-five minutes; then knead the cream and put about 3 pounds in a bon bon dipping-pot; now have about 3 pounds of marshmallows cut in half with a pair of shears; now warm the cream in the dipping-pot and flavor with floral extract of violet and color a deep violet color; then dip the pieces of marshmallows in the cream and drop on waxed paper, and continue till you have dipped all the marshmallows; and when they are cold they are ready for use.

CREAM NOUGAT.

This is a delicious confection, if carefully made after the following recipe:

1 $\frac{1}{4}$ pounds of glucose,
3 $\frac{1}{4}$ pounds of white sugar,
1 pint of water,
Whites of 6 eggs,
1 pound of English walnut meats,
3 pounds of Valencia almonds,
Vanilla flavoring.

Whisk the whites of the eggs in a copper pan till they are light and stiff; then put 3-4 of a pound of the sugar in a small pan with $\frac{1}{2}$ pint of water and cook to 250°; pour the hot sugar into the beaten eggs, at the same time beating the eggs to make them mix thoroughly with the sugar; now put the remainder of the sugar into a copper pan together with the glucose and $\frac{1}{2}$ pint of water; cook to 260° and then remove from the fire; stir in the sugar and glucose, and keep stirring until white and creamy; add the eggs, slowly stirring them in, and lastly add the almonds, walnut meats and vanilla flavoring. Now lay nougat wafers in a frame on your marble and pour the nougat out on these, also placing the wafers on the top and a board on top of the wafers. Let the batch lay over night, and in the morning cut it into bars of required size.

CREAM SQUARES.

Put in kettle

8 pounds sugar,
2 pounds glucose,
 $\frac{1}{2}$ gallon cream,
 $\frac{1}{4}$ pound butter.

Stir and cook to 250°, set off and pour in about 2 pounds fresh grated cocoanut, stir until batch just starts to grain, then pour it on the slab, between the iron bars, and let remain until it grains; then melt 4 pounds bon bon cream, same as for bon bons, pour it on the batch, and spread it out evenly over same. When cold mark with caramel cutter and cut into squares.

SALTED ALMONDS.

Heat 2 quarts of water to a boil, then pour 5 pounds almonds in the water; let them remain a few minutes; try them by taking one out, and if the skin or outside slips off pour them out at once in a sieve, then pour cold water over them, and after you have taken off all the skins lay them on a dry towel and let it absorb all the dampness out of them; now put $\frac{1}{2}$ pound of good butter in a clean kettle and set it over a slow fire; when the butter is melted pour in the almonds and stir them until they start to brown, then pour them out in a sieve and sprinkle fine salt over them, then spread them out on a table to cool. Don't get them too brown when roasting, as they contain a good deal of heat when done and will get too dark and partly burnt by doing so.

SALTED PEANUTS.

Place 1 pound of butter in a clean copper kettle over a slow fire; when the butter is dissolved add 12 pounds Spanish shelled peanuts, and stir

them good until the peanuts get through popping and begin to smoke and get nice and brown, then at once pour them out into a large sieve and let the extra butter drop through; then pour them on the slab or table and pour 1 pound fine salt over them, and mix them up and then spread them out to cool.

If the above are roasted nicely you can work up a large trade on them, as I have made and sold one hundred pounds per week in different places where I have made them.

SALTED PECANS.

Melt $\frac{1}{2}$ pound of butter in a clean copper kettle over a slow fire, then pour in 5 pounds of pecans and stir good only one minute; then pour them out quickly and finish same as Salted Almonds. Don't let them roast too long, as they turn black and are unfit to eat if they are allowed to roast too much.

HOREHOUND ROLLS.

This piece of goods, when nicely made and put up in ten-cent rolls, can be made a leader of in cold weather, as the public at large have great confidence in the merits of horehound. Make a batch of horehound candy as per recipe given in another part of this book, and after it has been poured on slab divide it in two pieces; one piece pull on the hook until it turns light brown color, then form it in a round piece; now knead the other

half, flatten it out around the pulled piece, place it in front of the table furnace and pull it out in round sticks the thickness of a broom handle; cut off in about eight-inch lengths.

These goods show up well when cut, and it is policy to flavor them highly with horehound—make them double strength. Don't wrap them, but stack them up nicely in dishes or pans. Place a neat card upon them stating "extra strong horehound rolls," and it will add to their sale.

GINGER BON BONS.

Proceed the same as with Ginger Chocolate, only when rolling them out don't flatten them; color dipping cream a delicate yellow and dip them and place on top of each one when dipped a little thin strip of angelica.

JAP CHOCOLATES.

Make a batch of cocoanut Jap and pour it out on the slab and roll it out in little oblong pieces, size of a pecan, and dip in chocolate, and have helper sprinkle a little fine cocoanut on each piece as you dip them.

FLAX SEED DROPS.

Place in kettle

6 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 280° , then pour in a small handful of flax seed and stir just a moment, then pour on slab, color a delicate yellow and knead it good, then form in shape as for stick candy, and then flatten it out and run through lemon drop rollers.

These goods look well, as the flax seed show up all through the drops.

HOREHOUND FLAX SEED SQUARES.

Make a batch of horehound candy as per horehound recipe, and just before you pour out on slab, add the flax seed, then pour on slab and cut as horehound squares.

NOUGAT SPONGE CHOCOLATE.

Place in kettle

5 pounds sugar,

5 pounds glucose,

Water to dissolve.

Add 2 oz. nucoa butter.

Cook to hard ball, as for caramels, then add 1 quart cream, and stir and cook again to hard ball; pour on slab, fold up edges; when cool pull on hook, then lay it on the slab and chop up in coarse pieces 2 pounds of almonds and knead them into the batch; now flatten out the batch between the iron bars and with rolling-pin flatten out nicely the thickness of caramels; when cold cut in pieces one-fourth of an inch wide and one and one-half inches long, and dip in chocolate.

The same batch with ground roasted peanuts in is fine and sells well, and is called Peanut Nougat.

FRUIT JELLY CHOCOLATES.

Place 6 pounds of apricot pulp in kettle and the same weight of sugar, and cook and stir until batch gets thick and drops off the paddle in heavy drops; then set off on barrel and add $\frac{1}{4}$ ounce of powdered citric acid and 2 ounces dissolved gelatin; then add 2 pounds roasted almonds chopped fine; pour all in taffy pans lined with manilla paper, then sift XXXX sugar over them and let them set for eight or ten hours, then turn them out; take paper off and cut in pieces to suit, and dip in chocolate.

SULPHUR DROPS.

Place in kettle

6 pounds sugar,

$\frac{1}{4}$ pound butter,

1 pound glucose.

Water to dissolve same.

Cook to 270° , then add 1 ounce of the best sulphur and flavor with extract of lemon; pour on slab and knead it well, then form it in shape and run it through lemon-drop rollers.

CREAM MINTS.

Place in kettle

8 pounds sugar,

1½ pounds glucose,

Water to dissolve same.

Cook to 264°; pour on slab, then pour over the batch ¼ pound XXXX sugar, knead up well, and pull on hook; flavor while pulling with oil of peppermint; when well pulled place on spinning table, form as for stick candy, and pull out as stick, and cut with shearse in small pieces size of a pecan; lay them in XXXX sugar; sift off the sugar and place in pans.

These goods will grain and become soft and creamy.

CLOVE SQUARES.

Place in kettle

7 pounds sugar,

3 pounds glucose,

Water to dissolve same.

Cook to 270° or 280°, and stir in a few drops of burnt sugar, flavor with clove, and pour on slab; fold up the edges and knead the batch good until it turns a nice brown color, then as quickly as possible roll out thin and mark both ways with a caramel cutter; when cold break apart.

YANKEE HONEY CARAMELS.

Place in kettle

- 4 pounds sugar,
- 4 pounds glucose,
- $\frac{1}{2}$ gallon cream,
- 1 oz. cocoa butter,
- 2 oz. nucoa butter,
- 1 pint strained honey.

Cook to a good, hard ball, not a crack; pour on slab; cool quick by moving it in cold place on slab, then pull on hook until quite spongy; when done flatten it out on slab the thickness of caramels; when cold mark and finish as other caramels.

YANKEE NUT CARAMELS.

Proceed as with above, and when done pulling add 2 pounds nuts—knead in any kind of nuts you wish—and roll between iron bars, thickness of caramels.

CREAM FIGLETS.

Grind 5 pounds of figs and knead into it 2 pounds No. 1 dipping cream; use XXXX sugar and get to a stiff paste; then with the rolling-pin flatten it out the thickness of mint lozenges, and with a one-half-inch round tin lozenge cutter cut them out and throw them in XXXX sugar; when done sift off the sugar and stack them in dishes for the show case.

Grind dates, after removing the seeds, and proceed as with Cream Figlets, and finish the same.

They are good eaters and sell well.

They can both be dipped in chocolate or dipping cream. They also make a nice piece of goods in either one.

CHOCOLATE LAYER NOUGAT.

Make a batch of Vanilla Nougat, and as you place it in the box, when finished, put in at first nougat enough to extend one inch in height, then cover it with a wafer sheet, then spread over this dark melted chocolate, and place another sheet of wafer paper over this; now pour the balance of nougat on top and then another sheet of wafer paper.

When this nougat is cut the center shows up good and is a nice piece of eating.

You can also, if you wish, make a pink or any other color of nougat and place the chocolate in the same way. I usually run four or five kinds of nougat in the above style, as it sets off the show case to good advantage.

In dipping bon bons, chop up fine any kind of nuts and flatten them out evenly on the table, and as you dip a bon bon, drop it on the nuts; when dry stack them, with nut side up.

These goods look well. You can also color fine cocoanut pink, yellow or violet, in fact any color to suit you, and drop bon bons as above. They also look well.

To color cocoanut do so the same way as you would color sugar or sugar sand, only omit the ammonia.

CREAM RAISINS.

Open very large raisins, take out the seeds and stuff them with dipping cream, then crystalize them. They look well and are nice to top off a box of candy with. Color some of the dipping cream violet, pink, yellow, and leave some white. I always make them in assorted colors, as they look better and sell better.

BUTTER-SCOTCH CHOCOLATES.

Make a batch of butter-scotch patties; run them small—a little larger than a nickel—then dip them in chocolate.

They are leaders wherever they are made.

You can also dip the above in dipping cream; they make a nice piece of goods. In my mind, anything that tastes well in our line sells well, no matter if anyone else ever made the same piece of goods before or not.

CHOCOLATE-DIPPED CARAMELS.

It is not necessary to make chocolate caramels for dipping in chocolate, as it is only a waste of chocolate. Make a plain vanilla caramel, and when they are coated the coating itself will be all the chocolate flavor needed.

CARAMEL CREAMS.

Make a nice caramel and cook it a little lower than for a stand up caramel, and when cold cut

in size of caramels, and then cut them in two again and dip in dipping cream. They make a nice center if cut in two and not cooked too high.

COCOA DATE CHOCOLATES.

Open any amount of dates and take out the seeds, and then place in them fresh grated cocoa-nut; close them up, and when ready dip in chocolate.

These goods are good eaters and sell well.

GINGER CHOCOLATES.

Cut up in fine pieces $\frac{1}{2}$ pound of ginger and knead it in 6 pounds of No. 1 dipping cream to a stiff paste, then roll them out in little balls, and then flatten them out with the forefinger; when done dip in chocolate.

OPERA CREAM DATES.

Open 5 pounds dates and remove the seeds; now make a small batch of Opera Cream as per recipe for same, knead it well, flavor slightly with vanilla, roll in small pieces, and fill dates and finish as ordinary cream dates.

These goods must be made in small batches in hot weather, as Opera Cream soon sours. You will find these goods much richer than the ordinary cream dates.

SPICED BON BONS.

Try these, as they are extra fine and cannot be duplicated by others unless you give up the recipe.

Take two five-cent packages of New England mince meat and 5 pounds of No. 1 dipping cream and knead them together, adding XXXX sugar until you get it to a stiff paste, then roll out in little balls size of a marble, and dip them in No. 1 dipping cream.

SPICED CHOCOLATES.

Proceed as with spiced bon bons, dip them in dark chocolate and place a pecan half on top of each.

When dipped this is a beautiful piece of goods and sells well wherever I have made it.

GINGER SQUARES.

Make same as Clove Squares, only flavor with ginger, and when on slab color a delicate yellow, and finish as Clove Squares.

CHOCOLATE BOSTON CHIPS.

Put in kettle

6 pounds sugar,

1 pound glucose,

Water to dissolve same.

Now get 1 pound of dark chocolate and melt it in front of table furnace by placing it in an empty marshmallow box; when melted add

XXXX sugar and stir or knead it till quite a thick paste; now set to one side and cook the above batch that you first prepared to 310° ; pour off on slab prepare it for the hook and pull, then twist out the air and form it in a flat piece on spinning table and lay the chocolate paste in center and fold up quick, then flatten it out and see that the left end is closed; now pull out one inch wide and thin as possible, and have your helper crimp them, or leave them straight, or in curls, just as you prefer.

COCOANUT CREAM CARAMELS.

Place in kettle

6 pounds sugar,

10 pounds glucose,

Water to dissolve same.

Cook to 236° ; set off on barrel and stir in all the fine powdered cocoanut it will stand, then pour it on slab over heavy oiled paper, and spread it out to about one-half inch in thickness; place iron bars around it, then melt 8 pounds of fondant, not too hot, and spread one-half of it over the top of the batch; let set a moment, then turn over the whole batch carefully and take off the paper, then place iron bars around again and spread the balance as before; when cold cut in small squares. Now cook 10 pounds of sugar, and water to dissolve same, to 238° ; set off and with the paddle stir it just so as to partly grain

it, then dip the squares in this one at a time and lay them in a wire screen or coarse sieve; when dry they are ready for the store.

HONEY CHOCOLATES.

Place in kettle

10 pounds sugar,

7 pounds honey,

Water to dissolve same.

Cook to 244° ; pour on a dampened slab, and when nearly cold pour on the batch 2 pounds of ground pecans and cream in the usual way; now melt the cream and add one-half glass of simple syrup and flavor with extract of vanilla, and then run them in starch in prints in the shape of patties; when cold dip them in dark coating of chocolate.

MARSHMALLOW FIGLETS.

Grind 5 pounds of figs, then take 2 pounds of marshmallows and mash them up by tearing them apart, and knead them into the figs; add XXXX sugar, and then pick them out and stack roll them up in balls size of a marble; and then as you set them down press them flat with your forefinger. When all is done lay them in XXXX sugar, and then pick them out and stack them nicely in glass dish for show case.

These goods, cheap as they are to make, readily sell at forty cents per pound, and are liked by all.

PLUM CHOCOLATES.

Take the stones out of two dozen good and ripe plums, and lay them in a fine sieve and squeeze them through; now place the pulp in the kettle and add 7 pounds of sugar and 1 pint of water; cook to 240° and add quickly $2\frac{1}{2}$ ounces of dissolved gelatin and stir and cook to 248° or 250° ; set off on barrel and run the batch into starch prints, oval shape; when they set and are ready, dip in chocolate.

In winter when there are no plums, you can use any kind of can preserves if you are unable to obtain plums.

CHOCOLATE FIGLETS.

Grind 5 pounds figs, and then add 2 pounds of fondant to it and knead both well together; use XXXX sugar, and get it to a good stiff paste, then flatten it out on the slab to about the thickness of caramels and with a half-inch tin lozenge cutter cut them out and dip in chocolate.

The above are also nice to dip in fondant, and look well made larger. When dry cut in two so as to show the center.

SPUN SUGAR.

You may and you may not be able to make the above to look well the first time you attempt it; but by practice, you will soon be able to turn out quite a respectable batch. Cook any amount of

sugar, and water to dissolve it, to 276° , not above this, and see that you put no more water in than is enough to dissolve the sugar, as boiling it too long affects the color of the batch; use about one pint of water to every 2 pounds of sugar; when the batch starts to boil cover the kettle and let the steam wash the sides clean, then take off cover and when the batch is cooked to 276° set kettle on a barrel; now have ready two newspapers spread on the floor, and set a clean, empty sugar barrel on the center of the paper and with a common egg whip, or four or five kitchen forks tied together, dip into the batch and then swing the forks or egg whip to and fro quickly as possible across the barrel; continue this until the batch starts to darken; when at that point it is unfit for use and must be added to what scraps you have; pick up the spun sugar and form it as you wish.

MARSHMALLOW CHOCOLATE BRITTLE.

Take 4 pounds of fresh marshmallows and 2 pounds of dipping cream and knead them together in front of the table furnace to a stiff paste; set to one side, so as it will remain warm, and then place in kettle

7 pounds sugar,

2 pounds glucose,

Water to dissolve.

Cook to 310° , then add $\frac{1}{2}$ pint of dark molasses, and stir and cook to 320° or 330° ; pour on slab when partly cold, fold up and pull on hook, then

twist out the air and place it on the spinning table and shape it in a piece about ten by fourteen inches, and place the marshmallow cream in the center the length of outside piece and fold it up as for stick; then flatten it all out and pull in one-inch strips as wide and a little thicker than Boston chips, and have helper run the caramel cutter over it; when cold dip in dark, sweet chocolate.

FOREST SWEETS.

Place in kettle

5 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 280° or 290° , then set kettle off on barrel and stir in all the mixed shelled nuts you can possibly get in, then pour all in a coarse sieve and let the drippings run through in a pan; now dump the batch on a cold slab and with your fingers separate the nuts when cold; place them in a long nickel pan for the store.

The nuts used are Brazils, almonds, walnuts, filberts and pecans.

OPERA CHOCOLATES.

Make a batch of Opera Cream and when done melt it as other fondant and run in starch molds, such as a pointed common chocolate.

These goods, when well flavored with vanilla, are a leader.

SALT WATER SQUARES.

Place in kettle

5 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 270° , then add $\frac{1}{4}$ pound of butter, a teaspoonful of salt, stir and cook to 280° ; pour on slab, spread it with palette knife as thin as possible; mark them with a caramel cutter at once, and when cold break them apart.

VANILLA MARSHMALLOWS.

First dissolve 15 ounces gelatin in 3 quarts of hot water and set it to one side; now place in kettle 15 pounds glucose, no water; stir and cook to a hard ball, or about 248° , then set it off on barrel and add 15 pounds XXXX sugar, then pour in the batch, through a strainer, the 3 quarts of gelatin water, then pour the whole lot together and flavor vanilla; now place in your marshmallow beater and beat until the batch is good and stiff; pour it on slab; see that the slab is heavily sprinkled with XXXX sugar, then with a palette knife spread it even and sprinkle XXXX sugar over the top; let stand four or five hours, then cut in squares size of all marshmallows; in cutting don't draw the knife, but press down and cut; have iron bars on slab before pouring batch.

After you make the above you will never begrudge the money paid me for this book.

ALMOND CARAMELS.

Roast 5 pounds large almonds and set them to one side; then stick into the end of each one the point of a good, sharp toothpick; the round Chinese toothpicks are the best; when this is done cook a small batch of caramel; when done, set the kettle off on a barrel and dip each one of the roast almonds in it, then stick the end of the toothpick in the hole of a fine sieve that must be turned upside down near your work; continue this until all is finished, and when the caramel gets cold pull out the toothpick and you will find it ready for use and a piece of goods fine enough for the best retail stores. Don't let toothpick run through sieve; place it in sieve on an angle so that the caramel won't touch anything; then it is impossible to tell how they were dipped.

In making a nice batch of Peanut Bar, it is best to banch or husk the peanuts. My way of doing this is to cook a batch of peanuts as for Salted Peanuts, but omit the salt; when cold pour them in a sieve and with the hands rub them until the husks are loosened, then blow them all off; put on a batch as for Peanut Bar, only omit the peanuts, and when the batch is about 280° or 290° set it off on a barrel and stir in the nuts; then pour on the slab, flatten out nicely between iron bars; when cold cut in bars to suit.

BLANCHED ALMOND BAR.

Proceed as with Almond Bar No. 1, only pour in blanched almonds instead of almonds with husks on, as it adds to the beauty of the goods and they sell better.

ALMOND COCOANUT CREAM.

First blanch 2 pounds almonds and split them;
now put in kettle

8 pounds sugar,

1 pound glucose.

2 pints water.

Cook to 244° ; pour on the damp slab; let batch remain until cold, then grate two cocoanuts and lay on the batch, and with a paddle cream them as you would other fondant; when done place all in a kettle, warm it over steam, and when quite thin add vanilla extract and pour on slab between iron bars; when cold cut oblong shape with a lozenge cutter and dip them as other bon bons, and place half an almond on each.

VIOLET CREAM WAFERS.

Place in bon bon kettle 3 or 4 pounds of No. 1 bon bon cream; melt it as for patties, not too hot; color violet and flavor with floral extract of violet, then pour all in a funnel and drop on wax paper, size of a quarter; when dry turn them over and dry the bottom, and they are ready for the store.

SOFT-CHEWING CHOCOLATE BUTTER-SCOTCH.

Place in kettle

7 pounds dark brown sugar,

3 pounds glucose.

$\frac{1}{2}$ pound butter,

2 ounces nucoa butter,
2 ounces cocoa butter,
Water to dissolve same.

Cook and stir to a good, hard ball, not to a crack, but to a hard ball only; then set off and add $\frac{1}{4}$ pound of dark, bitter chocolate and stir until well melted; then pour on slab between iron bars; when cold cut in pieces one by three inches and wrap in wax paper.

These goods will not stick if not wrapped, but it is customary to always wrap butter-scotch.

ORANGE CHERRY BON BONS.

Grate the rinds of two oranges; now get 4 pounds fondant and place it on the table or slab, and with XXXX sugar knead it to a good, stiff cream, so that you can roll it out in little balls the size of a marble; then when all is rolled out put 3 or 4 pounds No. 1 fondant in bon bon kettle and color it a delicate orange, and flavor very little with one drop of oil of orange; then add the rinds of the two oranges; melt the cream as for bon bon dipping, and dip the cream balls; place on top of each one-half of a French cherry.

COCOANUT DATES.

Split 5 pounds dates and remove the seeds; then get 5 pounds fondant and knead into it 1 pound of fresh grated cocoanut and roll out in small pieces enough to fill the date, and close it

up; now melt 4 pounds of bon bon cream in bon bon kettle and dip each date, and when cold cut in two in the center, and in each piece place in the cream end a small almond.

Don't crystalize these goods, as they can be made fresh often and sell better.

NUT BUTTER CRISP.

Place in kettle

7 pounds sugar,

3 pounds glucose,

Water to dissolve same.

Cook to 300°, then add 1 pint of dark molasses and 1½ pound butter; stir good to 320°; then set off and add quickly 6 pounds chopped almonds, and pour on slab between iron bars; mark with caramel cutter; when cold break apart in pieces to fit pans and break up where they are marked as you sell them.

ROCK TAFFY.

Make half batch of Sponge Taffy, as per recipe given, and roll it in one mass; set it to one side; now cook a full batch of Lemon Taffy to 270°; pour on slab, then prepare it for the hook; pull good, then flatten it out on the slab and lay the Sponge Taffy in the center and wrap it with pulled batch; now place the batch before table furnace and flatten it out; pull out in strips two inches wide, and have your helper cut them four inches in length.

DAISY CHOCOLATES.

Cook 7 pounds sugar,

1 pound glucose,

Water to dissolve same, to 244° .

While cooking add 2 pounds fine powdered cocoanut and then pour on dampened slab; then pour a few drops of violet color; also flavor with extract of violet; when cold, cut; cream it in the usual way, then prepare it as other cream and run it in starch prints in oblong shape, and dip in chocolate.

TURKISH CREAM.

First dissolve 2 ounces albumen in 1 pint hot water; now place in kettle

6 pounds sugar,

$2\frac{1}{2}$ pounds glucose,

1 quart water,

2 ounces nucoa butter.

Cook to 254° , pour on slab, work with spatula until it begins to get cloudy; then add the dissolved albumen, $2\frac{1}{2}$ pounds shelled almonds and 1 ounce vanilla; put in tin box. Let it set a few hours, then cut in squares or slices.

WAFER CHOCOLATES.

Melt 5 pounds of dipping cream in kettle; set off on a barrel and stir in

$3\frac{1}{2}$ pounds Heide's Almond Paste,

1 ounce ground bitter almonds,

2 pounds of cold dipping cream.

Dust the slab thick with XXXX sugar and pour the batch on it; when cold flavor pistachio and work into it XXXX sugar to a stiff dough; roll it out the thickness of mint wafers, and with lozenge cutter one inch round cut them out and let them set until they form a crust and are hard enough to handle; now get your chocolate ready for dipping, and as you pour the chocolate in the pan or upon the slab add a little finely chopped almond with it and mix it into the chocolate and then dip.

TURKISH CREAM NOUGAT.

Place in kettle

18 pounds sugar,

12 pounds glucose, .

Water to dissolve same.

Cook to 255° ; set off on barrel and with paddle stir it until it becomes a good, heavy cream; now add the whites of 18 eggs well beaten, and stir and beat until all is a good, stiff, heavy cream; then add English walnuts, pecans, or almonds, and pour in pan or tray lined with common manilla paper or wafer paper; when cold cut in bars to suit.

You can make the above vanilla, strawberry or chocolate flavors. They are all nice and sell well.

APRICOT CENTER.

Take ten-pound can of apricots and run them through a colander or fine sieve, then put all in a kettle and add 10 pounds sugar; cook over a slow

fire and stir until quite thick, so that when you raise the paddle it won't run off, but drop off in chunks; then set kettle off on barrel and add 3 ounces of dissolved gelatin and run the batch in starch in round, flat molds; let remain over night; use this for dipping or crystalizing then.

When dipped in fondant and then cut in two, they make a showy piece of goods.

GUM DROPS.

This recipe is intended only for retail confectioners, as large manufacturers of candies do not, or would not, attempt to use this formula in the manufacture of Gum Drops; nevertheless, it pays to make them.

Soak 4 pounds of gelatin in 3 gallons of water a half hour; now take 30 pounds sugar, 8 pounds glucose, and add only 1 pint of water, and cook to 240°; then add the gelatin batch and flavor vanilla or strawberry; stir only one minute, and then set the kettle off on barrel; let it stand a few minutes, then skim off the top and run in starch or any style of molds you wish.

CREAM DATES.

Cut open 5 pounds of dates, remove the seeds, then fill it with fondant; form them in original shape and lay them in granulated sugar; sift off the sugar and they are ready for use. You can

make them vanilla, strawberry or chocolate by coloring and flavoring the fondant before filling the dates.

CREAM ALMOND DATES.

Proceed as with above, only when you have placed the fondant in the date put a blanched almond in the fondant, so it will show.

WOODLAND CREAM DATES.

Open 5 pounds dates and remove the seeds, then grind 2 pounds hickory nuts or pecan meats and stuff the dates and close them, then dip them in fondant; use the smallest dates you can. Also dip the above goods in chocolate. They are nice and sell well.

COCOANUT BALLS, SANDED.

Place in kettle

3 pounds glucose,

1 pound sugar.

Stir and cook to 246° ; set off on barrel, and stir in all the short strip cocoanut it will stand, then pour in all on the slab and pick up little pieces and form them in little balls the size of a marble and lay them in granulated sugar; sift off the sugar and they are ready for the store.

These goods are also nice dipped in chocolate or fondant.

ICE CREAM CENTERS FOR CHOCOLATES.

A Delicious Piece of Goods.

Make a batch of Vanilla Marshmallow No. 1, and when all beat up in your beater set one side; then put 50 pounds fondant cream in a kettle and set it over another kettle half full of water; set it over the furnace and stir and cook until the cream is melted and quite hot; then add it to the marshmallow batch and stir good until all is well mixed; then pour it in funnel and run it in starch any shape to suit.

You can color and flavor the above to suit your taste. If the batch is too large for you, divide or quarter it.

PIGNOLIA CHOCOLATES.

Roast 2 pounds of pignolia nuts and chop them up fine; now get 5 pounds dipping cream, and with XXXX sugar work into the cream the nuts and $\frac{1}{4}$ pound of Heide's Almond Paste, and flavor strong with vanilla extract; work all into stiff paste and form them in shape and size of pecans; now chop up 2 or 3 pounds of raw pignolia nuts and dip the creams in chocolate and then roll them in the chopped nuts.

QUEEN CHOCOLATES.

Cook a batch of Maple Fugies and grain them as per fugie recipe, then pour them in one pile on the slab and add 3 pounds fondant, and with

XXXX sugar knead it all up to a stiff dough; then with the hands roll out oblong pieces about twice the size of a pecan; when done dip them in chocolate.

These goods are fine eating.

PINEAPPLE JELLY CHOCOLATES.

Cook 8 pounds sugar and water to dissolve same, to 254° ; then add 2 quart cans of grated pineapple and stir until it begins to thicken and jellies on the side of the kettle; then set off on barrel and add 3 ounces of dissolved gelatin; now line four taffy pans with heavy oil paper and pour into them the batch about half an inch in thickness to the pan; dust the top with XXXX sugar; let set a day and a night then turn out and cut them the size of caramels and dip in chocolate.

PIPE STEM BON BONS.

These goods are new and fine, and are delicious eating. Get a 5-pound box of Chase's Pipe Stem Lozenges, assorted flavors, then roll some pieces of fondant around each piece; when done dip them as you would all bon bons, and when through cut in two in the center so as to let the lozenge be seen on each end.

CLEVELAND'S CHOICE.

Make a batch of Opera Cream; when done roll with the hands pieces about the size of a caramel, only round, and dip in chocolate.

Don't make too many ahead in hot weather, as they become rancid in about ten days.

CHERRY CREAMS.

Place in kettle

8 pounds sugar,

1½ pounds glucose,

Water to dissolve same,

1 pint cream.

Cook to 238°; set off, and color a delicate pink and flavor highly with wild cherry; now add 1 pound of French cherries finely chopped, and with the paddle stir it against the sides of the kettle until it starts to grain; as soon as you discover the least particle of grain pour it out on slab between iron bars, the thickness of caramels; when cold mark as caramels; place in taffy pans and break apart as sold.

APPLES ON A STICK.

This is a Winner For Children.

Get any amount of small apples and stick in each one at the top, where stem is, a small wooden skewer, such as butchers use to pin roasts with; now cook a batch of molasses taffy to 280°; set off on barrel and dip the apple in so as to cover it completely; let drip off and stand them on the slab until cold.

PEACH CHOCOLATES.

Squeeze peaches through a sieve until you have $\frac{1}{2}$ gallon of the pulp, then add to it $4\frac{1}{2}$ pounds of sugar and 1 pound of glucose, a little water, and 2 ounces of dissolved gelatin; place all in kettle and cook to 244° ; set off on barrel and stir in 1 pound of fresh grated cocoanut; pour in taffy pans lined with manilla paper; let remain over night, turn out and tear off paper, cut in small oblong pieces and dip in chocolate.

PEAR BON BONS.

Squeeze through a sieve any amount of ripe pears; place them in a measure, and to each quart add $2\frac{1}{2}$ pounds sugar and 1 pound glucose; add just a little water, and cook to 244° ; set kettle on barrel and run off quick as possible in starch prints, small pattern, and sift starch over them; let remain ten or twelve hours, then take out and dip in fondant No. 1, and flavor and color to suit.

FIG GLACES.

Place in kettle

4 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 320° pour on slab; when enough to handle place in front of your table furnace; proceed same as in pulling out buttercups, only in

marking them use your caramel marker instead of a buttercup cutter and cut them just the length of two buttercups.

KLONDIKE NUGGETS.

Melt about 5 pounds sweet chocolate, then mix in about 5 pounds chopped nuts; then drop them in small, irregular lumps about the size of a walnut; when dry wrap each one in gold foil (which can be obtained of any of the supply houses advertised in this book).

These goods should sell at the rate of 60 cents per pound.

MAPLE CREAMS.

Place in kettle

10 pounds maple sugar,
3 pounds glucose,
1 pound butter,
4 pounds powdered cocoanut,
Water to dissolve batch.

Cook to 238°, and set off and with vanilla and add 1½ pounds No. 1 fondant; stir it well until fondant is dissolved, then pour in taffy pans lined with manilla paper; let stand one day and turn out; take paper off and cut in squares size of caramels, and crystalize if you wish.

MAPLE FIG BON BONS OR CHOCOLATES.

Place in kettle

3 pounds sugar,
2 grated fresh cocoanuts,



2 pounds ground figs,

Water to dissolve the batch.

Cook to 238° ; set off on barrel and add $1\frac{1}{2}$ pounds maple fondant; stir until fondant dissolves, then pour in pans lined with manilla paper; let remain until it sets or gets hard; turn out, take off paper and cut as caramels and dip in No. 1 fondant, or in chocolate.

COCOANUT CAKES.

This is strictly for the retail trade, and I find this recipe better than the one where the batch is grained in the kettle.

Place in kettle 2 gallons of water and set it on the fire; now put a dishpan over it and place in it 5 pounds fondant and stir until all the fondant is well melted, then add two fresh grated cocoanuts and stir good until well mixed, then set kettle and all near the slab, set a glass of water on slab, and now dip a teaspoon in the water, then dip out a teaspoonful of the mixture and with the thumb slide it off of the spoon on the dry slab and with the point of your spoon form it round.

You can flavor the above vanilla, chocolate, rose or strawberry.

CREAM CHOCOLATE SQUARES.

Place in kettle

10 pounds sugar,

$1\frac{1}{2}$ pounds glucose,

Water to dissolve same.

Cook to 236°; pour on dampened slab, and pour over it 1 pound dark, melted chocolate; let remain until cold, then cream it in the usual way and put away in bucket or crock; now melt the batch over the steam or very slow fire and add $\frac{1}{4}$ pound butter; when batch is quite hot pour it in pans lined with oiled paper; let remain until goods are cold, then turn out, take off the paper, and cut the size of caramels; place in pans and crystalize.

These goods are also nice dipped in chocolate.

A CHEAP AND GOOD COCOANUT JAP.

Place in a kettle

10 pounds glucose,

2 pounds sugar,

1 quart water.

Cook to 238°; set it off on barrel; now take a large wooden bowl, or if you have none use a small sized washtub, and pour into it a pail of water, then empty it out at once; this is done just to make the tub damp; now place in the tub about 20 pounds fine powdered cocoanut, and as your helper pours over it a dipperful of the batch just cooked, you stir it in good with a paddle; continue this until you cannot possibly stir in another pound, then pour it out on a slab and flatten it out the height of your bars with a rolling-pin; let set one hour, and cut to suit.

Another way to finish this is to flatten out two-thirds of the batch, then color the other third a light pink and flatten it out over half of the other

batch then cut the third not covered and lay it over the red, and when this is cut in slices it will leave the red center.

After cutting Jap lay it in granulated sugar; then sift or shake off the sugar and place in boxes or pans.

COCOANUT LOVE SQUARES.

Vanilla.

Place in kettle

4 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 240°; then set the kettle on barrel; now flavor vanilla and add 2 pounds macaroon coconut and stir it until it starts to grain the batch, then pour off quickly on the slab and with a palette knife spread it as thin as possible; let remain ten minutes, then mark and cut as caramels.

COCOANUT LOVE SQUARES.

Strawberry.

Proceed as with above, only when the batch is cooked color pink and flavor strawberry, then add coconut; finish same as vanilla.

COCOANUT LOVE SQUARES.

Chocolate.

Proceed as with vanilla, only add $\frac{1}{4}$ pound dark chocolate when batch is cooked, and finish same as vanilla.

ALMOND PASTE DATES.

Open 5 pounds of dates, remove the seeds and lay the dates open flat ready for use; now take

3 pounds No. 1 dipping cream,

2 pounds almond paste,

1 pound English walnut pieces,

and knead it to stiff paste by using XXXX sugar; pick up little pieces of this paste and lay in each date and close the date so as the cream can be seen on one side; throw them in granulated sugar; sift off the sugar, and they are ready for the store.

The above dates can also be dipped in No. 1 fondant and then cut in two pieces, or dipped in chocolate and left whole; they eat well either way.

BURNT SUGAR OR CARAMEL COLOR.

Take any old saucepan and place in it 2 pounds sugar; now place it over the fire, and when it starts to dissolve and smoke stir it with a spoon or stick until all is a mass of black, melted and burnt sugar; set it on the table and add and stir in a little water; don't get it too thin; and when cold pour in bottle for use.

You can omit the water if you wish and thin it with glucose and form a paste; but as you have very little use for it the water is good enough for retail shops.

PIGNOLIA CHOCOLATES OR BON BONS.

Proceed as with Peach Chocolates, only use roasted pignolia nuts instead of cocoanut, and cut in small squares and dip in fondant or chocolate.

MAPLE FONDANT.

Place in kettle

15 pounds maple sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 238°; pour on dampened slab. When cold cream it in the usual way, and use the cream for outside dipping or bon bons, or to make maple patties or wafers.

JIM CROW CHOCOLATES.

Run in starch, oblong shape, 10 pounds fondant well flavored with vanilla; then prepare 3 pounds chocolate, and when it is ready cut up fine 1 pound of roasted almonds and stir them in the chocolate as you use it and dip the centers.

This makes a nice outside coating if the nuts are chopped fine.

ROAST ALMOND CHOCOLATES.

Chop very coarse 5 pounds of roasted almonds, and dip them in chocolate, by mixing all the nuts you can possibly stir in the chocolate, and then with the fingers pick out a little at a time and place on wax paper in size and shape of a pecan nut.

TO COOK SUGAR FOR CRYSTALIZING.

This all depends on how heavy a crystal you wish; and as there are no two candy makers who work alike it will lay with you whether you like a light crystal or a heavy one.

Place any amount of sugar you wish in kettle, and add plenty of water to dissolve it; see that sides of kettle are clean, and cook by a syrup gauge to $33\frac{1}{2}^{\circ}$ for light, 34 or $35\frac{1}{2}^{\circ}$ for heavy crystal.

Let crystal remain in the same kettle it is cooked in; don't disturb it until you wish to pour it over the goods you wish to crystalize, which is cooked, before it is ready to use.

Experience alone will teach you on this point; nevertheless, if you follow the above advice you will be able to crystalize goods in a respectable manner.

UNCOOKED MARSHMALLOWS.

30 pounds sugar,

15 pounds glucose,

$1\frac{1}{2}$ gallons water,

$2\frac{1}{2}$ pounds gelatin.

First dissolve the gelatin in $1\frac{1}{2}$ gallons water; put it and glucose in kettle, then add the sugar, then the water, then flavor vanilla, and beat the whole lot good and stiff with marshmallow beater; when done finish as other marshmallows on slab, with XXXX sugar on top and bottom.

ANOTHER GOOD, RELIABLE MARSH- MALLOW RECIPE.

First dissolve $3\frac{1}{2}$ pounds gelatin in 2 gallons of warm water; set one side; now put in the kettle
40 pounds sugar,
20 pounds glucose.

Add the gelatin water; strain first; stir and cook to a good, firm ball, say 248° ; set off on barrel, after you have beaten it up good and stiff; now place it in your marshmallow beater and beat until it gets very stiff, then flavor and pour in rubber bag and drop on manilla paper in round cake shape, or lady finger shape, or any shape to suit your taste; let stand until they set good, then turn the paper over and dampen it with a damp cloth or sponge; peel off the paper.

You can, if you wish, immediately after these goods are dropped, sprinkle on them small nuts or small raisins, or in fact anything you think nice.

No. 1. COCOANUT CREAM ROLLS.

Vanilla.

Take 5 pounds fondant and work in all the fine, fresh grated cocoanut it will stand, then flavor it strong with vanilla and form into rolls about one inch thick and four inches long; when done dip in chocolate and roll in long strip cocoanut; when dry cut in two on an angle. These goods look well and sell well.

ROSE TABLETS.

Place in kettle

6 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 290° or 300° ; pour on slab; when cold fold it up and cut off one-third of it and color it a deep red; now add to the other two-thirds nearly 1 ounce of tartaric acid, a few drops of oil of lemon; flavor highly with rose, knead it well and pull on hook nice and white; form it in a round piece, then flatten out the red piece and wrap it around the white and run it through tablet rollers or in drops.

COFFEE DROPS.

Place in kettle

8 pounds sugar,

2 pounds glucose,

1 pint cream,

1 quart water.

Cook to 250° ; set off on barrel and color dark with burnt sugar, then flavor strong with extract of coffee and pour on slab; when cool knead it good and form it in shape and run it through a lemon drop roller, and then pour them in XXXX sugar and sift off the sugar and place them in pans for the store.

SUGARED POP CORN.

White.

Pop a lot of corn and set it one side; now put about 5 pounds of sugar in the kettle, with water to dissolve same, and cook to 238° ; then set off and pour in all the corn you can stir without spilling out any with the paddle; stir all good, and while doing so have your helper sprinkle over it 1 pound more of dry sugar, and this will make more of a crystal on the corn; stir until it is well grained.

SUGAR POP CORN.

Red.

Proceed as with above, only after the batch is off color it a light red before you add the corn.

No. 1. CHOCOLATE NOUGAT CUP.
CAKES.

Make a batch of French Nougat No. 1, and instead of pouring it in boxes, pour it on the slab in one pile; now, with the hands take out pieces and roll them in balls, then flatten them out until they are the size of the bottom of a teacup and about the size of a biscuit, then coat them in chocolate and lay them in a box filled with ground almonds and cover them all up; cut, when dry, in four pieces.

These goods eat and look well and are new.

No. 2. COCOANUT NOUGAT CUP CAKES.

Proceed as with No. 1, only when you have dipped them in chocolate roll **them** in strip cocoanut; when cold cut as No. 1; **you can** color the nougat to suit.

These goods show fine and sell well.

POP CORN FLAKE.

Place in kettle

4 pounds light yellow sugar,

$\frac{1}{2}$ pound glucose,

1 pint molasses.

Cook to 290° ; take off the fire and let set about half a minute, then stir into the batch about half a tablespoonful of soda and whatever amount of fresh pop corn you wish; then pour on well greased slab, and cut into large sheets.

BUTTER CREAM.

Place in kettle

16 pounds sugar,

10 pounds glucose,

4 pounds caramel paste,

Water to dissolve,

1 pound butter,

Cook to 240° ; set off fire and stir in 10 pounds fondant; stir until fondant is all melted, then run them in starch any shape you wish to; the smaller the mold the better.

CRYSTALIZED ALMONDS.

Blanch 5 pounds Jordan almonds, set them one side until perfectly dry, then place them in a deep pan and crystalize them; cook this crystal to 35°.

CRYSTALIZED RAISINS.

For Topping Off Nice Boxes of Candy.

Open raisins and take the seeds out, and in their place stuff fondant; leave them on the stems; when you have prepared the amount you wish, place them in deep pans and crystalize them.

These goods are original and look fine.

Cook this crystal to 35½°.

In dipping French cherries in chocolate, it is policy to dip them in fondant first, as then after they are dipped in chocolate the acid won't eat through and cause the chocolate to become sticky.

MAPLE NOUGAT.

Place in kettle

6 pounds maple sugar,

4 pounds glucose,

Water to dissolve same.

Cook to 250°; set off on barrel, and then beat the whites of 16 eggs; when done add them to the batch and stir and beat until the mass is good and thick and hard to stir; then add 4 pounds of almonds or pecans, stir them all through, and with an iron spoon dip out the batch and place it in a box lined with wafer sheets and place a wafer sheet on top after batch is poured.

CHOCOLATE BUTTER-SCOTCH.

Place in kettle

10 pounds dark brown sugar,

5 pounds glucose,

Water to dissolve same;

Now place it on the fire and add

2 ounces cocoa butter,

2 ounces nucoa butter,

$\frac{1}{2}$ pound dark chocolate,

1 pound butter.

Stir and cook to a hard ball, not a crack; then pour on slab, between iron bars; when cold, cut and wrap in wax paper.

MAPLE BUTTER-SCOTCH.

Proceed as with Chocolate Butter-Scotch, only use maple sugar instead and omit the chocolate; finish as the above.

MOLASSES PEPPERMINT CHIPS.

Place in kettle

1 gallon dark molasses,

$\frac{1}{2}$ pound butter,

2 pounds sugar,

Cook to 270° ; stir all the time while cooking; pour on slab, fold up edges and form in shape to pull on hook; while pulling flavor with oil of peppermint; pull until the batch has a golden color; twist out the air and form it in a flat piece, in front of table furnace, and pull out as Boston chips.

ORANGE COCOANUT CREAM.

Cook 7 pounds sugar,

$\frac{1}{2}$ pound glucose,

Water to dissolve same to 246°.

Pour off on a dampened slab, then pour over it the gratings of one cocoanut, also the grated rinds of two oranges, and flavor with a little oil of orange; when cold cream it in the usual way; let it stand for one hour, then place all in a kettle and melt it over another kettle with hot water in, so as the steam will melt it slowly; stir all the time and color it orange; when melted pour it in taffy pans lined with manilla paper; when cold cut in bars to sell at five cents each, and wrap in wax paper tied with fancy string or ribbon.

ROSE COCOANUT CREAM.

Proceed as with orange, only flavor with oil of rose and color pink; finish same as orange.

MARSHMALLOW PECAN CHOCOLATES.

Cut any amount of marshmallows in two with a pair of shears, then place a pecan half on the side just cut, so as it will stick; when ready dip in chocolate.

You can also dip the above in fondant; they are nice eating. You can also use split almonds or English walnut halves, instead of pecans; they are all good.

LEMON COCOANUT CREAM.

Proceed as with rose, only flavor with good extract of lemon and color yellow.

CREAM TAFFY.

Place in kettle

10 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 260°; then add 1 quart of cream; stir and cook to 270°; pour on slab; when cool enough pull on hook until it gets nice and spongy, then flatten it out on table and pull it out in strips about three inches wide and cut in five-cent bars; wrap in wax paper; tie up each piece with baby ribbon. This candy will grain soft and is delicious eating; flavor while pulling, rose, vanilla or chocolate.

You can, if you wish, pull out the above in flat sticks one inch wide and six inches long, and put them up in one-pound boxes, assorted flavors and colors.

FIG PASTE CHOCOLATES.

Take 2 pounds of fig paste and 4 pounds of fondant and knead them together good and stiff; then form little balls out of them, the size of a marble, flatten them out with your finger as you lay them in chocolate.

This center is fine and a great deal better eating than anything run in starch.

You can also dip the above in No. 1 fondant.

CHOCOLATE ALMOND CLUSTERS.

Roast 5 pounds of almonds; when cold get chocolate ready for dipping; take 1 pound of the almonds and place them in a taffy pan, then pour over them chocolate enough to cover them, and then pick up six or eight at a time and lay them in one heap on wax paper; continue this until finished; then when they are dry cut in two in the center. The nuts will then show and they make a nice piece of goods to top off a box.

VIOLET CHOCOLATES.

Melt any amount of No. 1 fondant over a very slow fire and stir good; when dissolved set it off on a barrel and color a delicate color of violet, then flavor violet and add 2 pounds glucose to every 10 pound of fondant you have melted; stir in the glucose good, and run in small oval starch prints; when they are ready to dip, dip them in dark chocolate and sprinkle on each a little crushed violet.

MAPLE CREAM WALNUTS.

Dip English walnut halves in No. 1 fondant and have the fondant quite thin by heating a little more than you would for nice dipping; then after you are done, dip them in maple fondant. This makes a nice combination and eats well.

If you use small walnut halves the above goods are also nice dipped in chocolate.

PISTACHIO BON BONS.

Melt 10 pounds No. 1 fondant in kettle over steam and add to it $\frac{1}{2}$ pound pistachio nuts, chopped up very fine, color a light green, and flavor with pistachio, then add 1 pound glucose; now run them in starch prints in small-sized shapes; when they set and are ready to dip, dip them in No. 1 fondant and place half a pistachio nut on top of each; let the outside dipping cream remain white.

FILBERT BON BONS.

Chop up 2 pounds roasted filberts, after the husks have been blown off; knead them into No. 1 fondant with XXXX sugar to a stiff paste. Then roll them out in balls the size of marbles, dip in No. 1 fondant and place on top of each half a filbert; flavor the dipping cream with vanilla.

The above are also nice dipped in chocolate.

BUTTERNUT CREAMS.

Use black walnuts.

Chop up fine 2 pounds black walnut meats; first see that there are no shells among them; now melt in bonbon kettle 6 pounds No. 1 fondant, and when melted add the nuts; stir, and then with a teaspoon dish out $\frac{1}{2}$ teaspoonful at a time and with the thumb slide them off on the slab; when done crystalize them.

You can also dip the above in chocolate instead of crystalizing them, and they make a good, rich center.

ICES FOR CRYSTALIZING.

Take 12 pounds No. 1 fondant and cut it in three parts of 4 pounds each; now flavor one vanilla, one strawberry and color pink; the other knead in a little dark chocolate, then work each piece into a stiff cream by adding XXXX sugar; now roll out each piece to about eighteen inches in length and set them together, then roll them round; cut up in four pieces so as to handle easily, and roll them until you get a long strip which is about as thick, or a little thicker, than stick candy; now cut them in small pieces and set them side by side on the bottom of a taffy pan; let them remain until a crust forms, so as to handle them, then crystalize them in a syrup cooked to $33\frac{1}{2}^{\circ}$.

You can also make the above each color separate and cut them in flat or square pieces, or you can work chopped nuts in them, or you can make a batch with bottom cream; then have a layer of apricot jelly, then a layer of cream on top.

These goods are nice for adding to mixed candy, and if you have good taste you can make a dozen different patterns; some round, some square, some diamond shape, etc.

SPICED DATES.

Cut open 5 pounds dates and remove the seeds; now take 3 pounds of fondant and mix into it a five-cent package of New England mince meat; knead it well to a stiff paste by adding XXXX

sugar; now roll out in little pieces the size of a marble and fill each date, and let the open end show the cream as in common cream dates, then sand them in granulated sugar.

The above goods can also be dipped in fondant or chocolate, and are a fine piece of goods.

In dipping bon bons, you can sometimes use glycerine, by pouring a little of it in the cream; it has a tendency to keep the bon bons a little softer, and they will not become hard and dry as soon as without the above.

HONEY NOUGAT.

Cook $\frac{1}{2}$ gallon of strained honey and 4 pounds of XXXX sugar to a hard ball, over a slow fire, then add and stir the whites of 12 eggs, well beaten before adding them, then cook to a thin crack and set off on barrel and add any amount of almonds to suit; pour in box lined with wafer paper; cover top also with wafer paper; let remain until cold; cut with a sharp knife.

OPERA CHERRY BON BONS.

Make a batch of Opera Cream, and then roll out pieces size of a marble and press a **French** cherry into each piece; dip them in No. 1 fondant and flavor the fondant a very little with wild cherry, and color it a delicate pink.

FILBERT BRITTLE.

Cook 4 pounds sugar,

1 pound glucose,

1 pint water, to 250°; then add a tablespoonful of butter and about the same of black strap molasses; stir and cook to 289°; set off on a barrel; pour into it 1½ pounds of ground filberts; pour on the slab, and with a palette knife spread it out as thin as you possibly can, the thinner the better; turn batch over, and when cold break up and place in pans.

BRITTLE CANDIES.

This class of candies are leading the bar goods, as they are more delicate and are not so hard on the teeth, and by making black walnut, Brazil nut, hickory nut, pecan and almond brittle the same as you would filbert brittle, you will find a ready sale for them, if made in small batches and fresh daily.

BUTTERCUPS.

8 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 320°; pour on slab; when cold enough pull on hook and flavor to suit; twist the air out and flatten it out on the spinning table, and place the center in it and close the ends, form it in a round piece as for stick candy and pull it out as stick and cut with buttercup cutter, or run caramel

cutter over it. While you are working on the above batch have your helper get the center ready, so as when you take it from hook it is ready for you; make the center of warm No. 1 fondant, by placing the fondant in front of table furnace and adding a little XXXX sugar in it; get it good and warm, as a cold center will cause the outside to crack when pulling or cutting.

You can cook 2 pounds of glucose just to a boil, then set off on a barrel, stir in ground nuts of any kind or ground figs to a stiff paste. This is a good center and quickly made.

Every candy maker has his own way of making centers for buttercups, but I find the above good enough, as they sell as good as any I know of. In fact, buttercups and Boston chips are back numbers and out of date in most parts of the country.

In making buttercups practice alone will teach you, as there are so many kinds of centers, and outside wrappers, some with stripes, some plain white; also others colored pink, violet, green; some with outside not pulled, but clear; so you will find out that experience alone will teach you to make a nice line of the above goods.

CINNAMON BON BONS.

Take 4 pounds of No. 1 fondant and knead into it $\frac{1}{2}$ teaspoonful of ground cinnamon, then pick up little pieces and roll them out the size of mar-

bles; when done dip them in No. 1 fondant and have helper sprinkle on each bon bn just a little cinnamon as you dip them.

GINGER DROPS.

Place in kettle

8 pounds sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 230°; pour on slab; pour on batch $\frac{1}{2}$ ounce of tartaric acid and $\frac{1}{2}$ ounce of extract of ginger; knead the batch good till all is well worked in, then form it in shape and run through small lemon drop rollers.

In running cream in starch prints for bon bons or chocolates, you will find by adding a few drops of acetic acid to the cream just before filling the impressions that it will have a tendency to make the centers softer.

MAPLE WALNUT CHOCOLATES.

Dip any amount of English walnut halves in maple fondant, then dip them in chocolate.

This is a good combination and sells well.

NUT SQUARES.

Using almonds, pecans, filberts, English walnuts and Brazil nuts as per this recipe:

Place in kettle

5 pounds sugar,

1 pound glucose,

Water to dissolve same.

Cook to 270°; add tablespoonful of butter and 2 pounds of either of the above nuts, chopped coarse; stir and cook to 290°; pour on slab between iron bars and mark with caramel cutter; when cold break them up and place in long nickel pans.

CHOCOLATE BUTTER SNAPS.

Make a batch of butter-scotch as per recipe given, only omit the lemon extract, and cook the batch to 280°; then pour it on slab and knead it well; place it in front of table furnace and flatten it out, and pull in $\frac{1}{2}$ inch strips length of table, and have helper run the caramel cutter over it; when cold break apart and dip in dark chocolate.

COCOA MAPLE CREAM.

Place in kettle

5 pounds maple sugar,

1 pound light brown sugar,

2 pounds glucose,

Water to dissolve same.

Cook to 248°; set off and add

4 fresh grated cocoanuts,

1 ounce cocoa butter,

1 pound maple fondant.

Stir all until fondant is well melted, and the batch looks thick and creamy, then pour on slab between bars; when cold, mark with caramel cutter and break or cut as caramels.

The above are nice dipped in fondant or chocolate.

BRAZIL CREAMS.

Select small Brazil nuts, and dip them in No. 1 fondant; flavor vanilla.

These goods eat well and are easily made.

Dip some in fondant and color the fondant a light pink and flavor strawberry.

MAPLE COCOA CHOCOLATES.

Place in kettle

3 pounds maple sugar,

4 pounds glucose,

1 pint water.

Cook to 230°; then pour in 7 pounds of fine grated cocoanut and stir and cook to a good soft ball; pour on slab in one pile, and form little balls out of it about the size of marbles; when cold dip them in chocolate.

You can also dip the above in maple fondant; they are nice eating and sell well.

By making batch of nougat, such as maple nougat, using dark brown sugar, you will find you will have a fine piece of goods, and one hard to imitate by others, as the above sugar gives it a rich and peculiar flavor.

STICK CANDY.

10 pounds sugar,
2 pounds glucose,
Water to dissolve same.

Cook to 310°; pour on slab; fold up at once, and cut off about 1 pound and color it a dark red; set it where it will keep warm; now pull the large piece good and white, and flavor peppermint while pulling; twist air out and then flatten it out on the spinning table and form it in a square piece; now roll out the red piece and cut it into four pieces, flatten one of them wide, and place it on the white batch the length of it, then place the other three pieces on as the first, in different places, and then form the whole batch round; then take one end of it and raise it up and pull up till you get it in shape of a long-necked bottle, then lay batch down and pull out in stick size the length of the table; have your helper twist one end while you help him on the other; when done, keep rolling the sticks until cold, or they will flatten on one side; cut with shears or stick candy chopper.

LEMON STICK.

Cook batch as for peppermint, only color the one pound yellow and pull it on hook, and knead into the main piece 1½ ounces of tartaric acid, and leave it clear; form it as for peppermint and top off with lemon stripes, and finish as the peppermint batch.

In making stick candy canes, cut off the lengths you want on an angle, and see that one end is a little smaller than the other; have helper roll them until he sees they are getting cold, if he bends them too soon the canes look flat and it affects the sale of them.

HOREHOUND STICK.

Proceed as for horehound squares, only run the caramel cutter over the batch one way, then with a large batch knife mark the lengths by pressing with the knife; when cold take hold at the end, and they break much easier.

LEMON CUTS.

Place in kettle

4 pounds sugar,

4 pounds glucose,

3 pounds butter.

Cook to 252° ; pour on slab, and add the grated rinds of 8 lemons and 10 drops acetic acid; roll in bunch; let stand in front of table furnace. Now place in kettle

8 pounds sugar,

1 quart water,

1 teaspoonful cream of tartar.

Cook to 330° ; pour on slab; when cool color light yellow and pull on hook; now wrap this around the first batch and pull out the same as buttercups, cutting them with your buttercup cutter. This is a very fine eating piece, and you will find after your first batch it is a trade winner.

CREAM NUT SQUARES.

Place in kettle

5 pounds sugar,

1 pound glucose.

Cook to 236° ; then set off of fire and add 5 pounds dipping fondant. When thoroughly dissolved stir in $2\frac{1}{2}$ pounds hickory nut meats; flavor with vanilla; pour in box or tray lined with wafer paper. When cold cut in squares and crystalize them.

These goods can be made in strawberry, chocolate or pistachio, using any kind of nut meats, and coloring pink, chocolate and green.

CHOCOLATE STRINGS.

First melt 1 pound sweet chocolate; then stir in XXXX sugar until stiff; now place in kettle

5 pounds sugar,

$\frac{1}{4}$ teaspoonful cream of tartar.

Cook to 330° ; pour on slab; color any color desired. When cool pull on hook, then use as wrapper to first hatch and pull out like buttercups, only about half the size of lead pencil. Cut with caramel cutter.

APRICOT BON BONS.

Run 5 pounds apricot through a fine sieve, add 5 pounds granulated sugar and 1 pound glucose; cook to a jelly (try in cold water to find out when it has jellied); then add a few drops of bitter

almond and run in starch; let stand until next day, then dip in fondant or chocolate; or, you can crystalize them.

DEGREES OF COOKING.

The trade uses different terms for the degrees of cooking. I give the following:

On the Syrup Gauge.

Light crystal	33½°
Heavy crystal.....	34½°

On the Thermometer.

Crystal syrup	220°
Soft ball	238°
Medium ball	240°
Stiff ball.....	244°
Hard ball.....	250°
Light crack.....	264°
Medium crack.....	272°
Hard crack.....	290°
Extra hard crack.....	330°
Caramel	360°

COCOANUT TEA BISCUITS.

Place in kettle

4 pounds sugar,

4 pounds glucose,

Enough water to dissolve.

Now add 10 fresh grated cocoanuts; stir constantly until cooked to medium ball, or 240°; pour on slab; spread out and roll with rolling-pin; cut out with biscuit cutter, place in hot oven on double baking tins until top is brown.

LOZENGES.

Lozenges can be made in the following flavors by simply changing color and flavor:

Peppermint,
Wintergreen,
Musk,
Clove,
Cinnamon,
Sassafras.

First place 6 ounces of well cleaned gum targa-canth in a porcelain bowl, with 4 pints of water and $1\frac{1}{2}$ ounces of gelatin. Let this soak half a day; add 2 pounds glucose; mix thoroughly, then force it through a fine cloth onto your marble; add XXXX sugar well sifted and work into a good stiff dough, then roll out with rolling-pin and cut out with regular lozenge cutter; then sprinkle a little starch on them, afterwards blowing it off with bellows.

CREAM PECAN BAR.

Place in kettle

5 pounds granulated sugar,

1 pounds glucose,

1 pint water.

1 ounce Jap gelatine, soaked for 4 hours in cold water.

Cook to 236° ; set off of the fire and stir in 4 pounds of dipping cream, then add 2 pounds of pecan halves; pour on your cream slab between iron bars and when cold cut in 5 and 10 cents bars.

CREAM WALNUT BAR.

Proceed as with Cream Pecan Bar, only, use Black Walnuts instead of Pecans.

RAINBOW BAR.

Proceed as with Pecan Bar, only after you add the dipping cream divide your batch into 3 parts, color one a pink, the other chocolate by using a little bitter chocolate; let the other remain white, flavor as follows: White, vanilla; pink strawberry or raspberry, the chocolate a small amount of vanilla; now pour the pink on your slab then the white on top of the pink; the chocolate on top of that, let it get cold and then cut in bars.

PECAN KISSES.

Take 5 pounds of fondant; place in kettle over steam bath, melt, then take off of fire and stir in $1\frac{1}{2}$ pounds shelled pecans, now drop them on wax paper, same as cocoanut kisses.

ENGLISH WALNUT KISSES.

Same as above, only, use English walnuts instead of pecans.

HOW TO SELL CREAM NUT KISSES.

Place a large bowl of the Kisses in the center of your window if you haven't a bowl cut an old barrel in half; fill $\frac{3}{4}$ full of paper; now cover with cloth or crepe paper and put your nut kisses in

this . Now use a lot of half-pound candy boxes to complete your display, filling a few of them and leaving them open. Put the following sign on them:

“Pecan Nut Kisses—A Pure Confection,
Home Made. 15 cents box.”

These goods can be made with pecans, peanuts, English walnuts, black walnuts, almonds or filberts. When making filbert break the nut up.

PUFFED RICE CAKES.

Place in your kettle

4 pounds sugar,

$\frac{1}{4}$ pint N. O. mollasses,

1 pint cream,

1 pint milk,

1 pound glucose,

$\frac{1}{2}$ pound butter.

Cook to 280; now stir in a few drops of oil of lemon and all the puffed rice you can, pour on greased slab and flatten out and cut in 5-cent cakes.

STRAWBERRY FRUIT CARAMELS.

Place in your kettle

4 pounds granulated sugar,

2 pounds glucose,

4 ounces nucoa butter,

$\frac{1}{2}$ gallon rich cream,

2 quarts canned strawberries.

Stir and cook over a slow fire to a soft ball, or 238° , then add 1 quart cream, then cook to a firm ball, or 242° ; now add another quart of cream and stir until you get cooked to a good, hard ball; pour on the slab between iron bars. When cold mark and cut.

The strawberries not to be put in until the second quart of cream is added.

PINE APPLE CARAMELS.

Proceed the same as Strawberry Caramels, only use the same amount of grated pineapple instead of strawberry.

ABOUT FRUIT CARAMELS.

This is an exceptional fine eating confection and should not retail for less than 50 cents per pound. They can be made in the following flavors: Strawberry, pineapple, orange, peach, raspberry, plum and apricot.

FIG CARAMELS.

Proceed as with Vanilla Caramels, only when you add the first quart of cream, add to your batch 2 pounds of figs that have been steamed and cut into small pieces; then continue as with Vanilla Caramels.

MILK TAFFY CHEWS.

Place in your kettle

4 pounds granulated sugar,

1 pint water,

2 pounds glucose,

1 quart cream.

Cook to 244° ; pour out on greased slab; let get partly cold then pull on hook, flavor with vanilla, then pull in long, round roll in front of your table furnace; cut in small pieces with your shears and wrap in wax paper.

WASHINGTON TAFFY.

Place in your kettle

2 pounds granulated sugar,

2 pounds glucose,

2 quarts N. O. molasses,

2 quarts sweet cream,

$\frac{1}{2}$ pound butter.

Cook to a soft crack, or 264° ; after you have taken off of the fire flavor with either lemon or vanilla. Pour out thin on your slab. When cool mark and wrap same as butter scotch.

EGG PUFFS.

Whip one dozen egg whites stiff, cook 4 pounds of sugar to 264° , and stir slowly in eggs, then add 2 pounds of chopped nuts and finish same as the cocoanut kisses.

MAPLE WALNUT BAR.

Place in your kettle

8 pounds of granulated sugar,

1 pound maple sugar,

$\frac{1}{2}$ gallon sweet cream,

3 pounds glucose.

Cook to 238° . Set off the fire and stir constantly until it begins to thicken, then add 3 pounds of chopped English walnuts. Place in a wafer paper lined box and let stand 12 hours. Then cut in bars ready for the counter.

MARBLE CREAM BAR.

Place in your kettle

3 pounds granulated sugar,

1 pound glucose,

1 quart sweet cream.

Cook to 238° . Set off of the fire and stir constantly until thickened. Divide your batch and color with bitter chocolate now pour in a wafer paper lined box a little of each, first the chocolate then the white so as to cause it to mix. Let it stand over night, then cut in bars. This makes a very pretty bar and looks like marble.

PEANUT BUTTER CHOCOLATES.

This is an exceptionally fine eating chocolate and a good seller.

Take 1 pound of peanut butter, which can be obtained in any of the supply houses, mix with 3

pounds of fondant, either cast in starch or ball by hand. Flavor with just a little vanilla to take away the rank taste of the peanut. Coat with sweet chocolate. This is also a good center for a bon-bon.

FRUIT CENTERS FOR BON-BONS.

(Cooked.)

Place 1 can of grated pineapple in your kettle (be sure the kettle is perfectly clean), cook until all the juice is cooked out of it; then pour on some XXXX sugar on your slab, when cold add more sugar and work up, then ball by hand to suit. These centers can be made from strawberries, cherries, raspberries, plums, and apricots.

APRICOT JELLY CORDIALS.

Cook 5 pounds granulated sugar to 305° ; stir in carefully, $1\frac{1}{2}$ pound of strained apricot pulp, now run them in your starch prints, let them stand over night, then they are ready for dipping, either in chocolate or cream.

CENTERS FOR MILK CHOCOLATES.

Place in your kettle

20 pounds of granulated sugar,

3 pounds glucose,

2 quarts of cream.

Cook to 236° . Pour on your slab same as fondant. Before you begin to work it up add the

whites of 6 eggs well beaten, then work same as the fondant. Then it is ready for casting in starch. Dip in milk chocolate coating. This can be made in any flavor by adding the fruits or nuts when you cast.

BUTTER CUP CHEWS.

Place in your kettle

4 pounds granulated sugar,

3 pounds glucose,

1 pound butter,

1 quart of sweet cream.

Cook to 264°. Set off of the fire and add 2 ounces of nucoa butter and 3 sheets of gelatin that has been dissolved in a little warm water. Pour on the slab, when cool pull on a hook. Color and flavor as desired. Pull them out in front of your table furnace and cut on your butter cup cutter.

DIPPED GRAPES.

For parties or receptions. These are fine for immediate use but will not keep over 24 hours.

Take some solid Malaga grapes, cut them close to the stem (be sure not to break the skin of the grape), dip them in fondant, flavor and color to suit.

DIPPED ORANGE SLICES.

Take some solid Tangerine oranges, break them up in sections, be careful not to break the skin,

dip in plain dipping fondant so the orange color will show through. This is a very handsome confection, but like the grapes, will not keep but a short time.

HINTS ON BUYING SUPPLIES.

My experience has demonstrated that in nine cases out of ten it pays to buy the best of material for your candy factory, your soda fountain or your ice cream.

In soliciting the advertisements of supply houses for this book, I have only asked those whom I know and whose goods I have used. You will find any material you get from them to be of the best quality.

LONDON CONFECTIONERY.

Comment on This Book.

Rigby's Reliable Candy Teacher.—There is a considerable call amongst workers in this country for reliable recipe books in connection with the confectionery trade. There is such a constant change taking place in the methods of manufacture, and so rapid is the introduction of new lines and variations of old lines, that it is a difficulty with a number of workers to keep up with them. A number of these improvements and novelties come from America, and whatever may be the opinions of manufacturers on the opposition which they may meet in business from American manufacturers, there are no two opinions upon the

alacrity with which the Yankee notions are seized and adapted to the business in this country. A number will therefore welcome the appearance of a practical and reliable guide on confectionery, which has been published by Mr. W. O. Rigby, and which is known as "Rigby's Reliable Candy Teacher," and contains over 500 recipes for the manufacture of popular confections and summer drinks. There is one thing always to be admired about the American works in connection with trade recipes; they do not elaborate for the mere purpose of extending the book, the directions are given in a plain and straightforward fashion, and this work is no exception to the rule. Whilst Mr. Rigby characterises his book as a "humble little work," he at the same time takes pains to state that it contains twenty years' experience in the leading cities of the United States, an experience which he is prepared to place at the disposal of the readers. He lays claim to having published in it the largest number of creditable recipes for making candy ever presented in a single work. The first portion of the work is taken up with a few general hints in regard to the business. Then chocolates, moulds, fondants, caramels, opera creams, taffy, cocoanut goods, French nougat, and all kinds of novelties are treated. The book is well printed in large type, with paper covers.

Soda Formulas



THE SODA FOUNTAIN.

Your soda fountain, and everything attached to the fountain, should be above suspicion as to cleanliness. Your counter top, glasses, crushed fruit jars, spoons, etc., should be perfectly clean.

Add a small amount of common soda or some of the well-known washing powders to a bucket of water and keep under your counter to wash your ice cream soda glasses in, afterwards rinsing them.

Don't hire a cheap boy to run your fountain; a boy may be cheaper than a man, but people have confidence in a man that a boy cannot inspire.

Use all the ice possible; it don't pay to skimp on ice.

Every morning wash all your glasses and all of the fountain fixtures with good soapsuds.

Always serve cream with all the syrups that you can; never ask a customer if he wants cream; give it to him whether he asks for it or not. Of course, use some judgment; don't serve cream with lemon ginger ale, and such syrups.

Always keep a gallon or half-gallon bottle of each kind of syrup in your reserve stock. This should be labeled and kept in your cellar or some cool place.

Fruit juices cost more than extracats, but it pays to use them in your soda water. Use a fruit juice such as you will find advertised in the rear of this book and your customers will come again.

If a customer breaks a glass don't accept pay for it; look pleasant; it was an accident.

Have stools in front of your fountain counter; but you must be careful lest you have loafers.

It is a good idea to have two or three tables, or as many more as is necessary, to accommodate your trade, and chairs for them, to serve ice cream soda. This is popular with ladies.

Always serve a small glass of ice water with your ice cream soda.

If it is possible, make your own ice cream; then you avoid getting good ice cream one day and poor the next. If you want something very fine for fountain trade, use our formula No. 1.

Don't sell ice cream soda for five cents just because your competitor does; give them something good and charge them ten cents; you will find your customers will be willing to pay that if you give them good soda. Always keep a good line of crushed fruits; do not use preserves. Get your crushed fruits from some good reliable house that makes this a business. See advertisement in rear of book.

Have your fountain clerk dressed in white coat and apron; never allow him to wear soiled linen.

Do not cover your fountain top to prevent it from getting dirty; it takes but little time to wash it, and it is too fine a fixture to hide by covering it up.

Have your silver polished frequently; it gives your fountain the appearance of cleanliness.

Egg drinks can be made very popular and profitable by exercising care in their mixture.

Be liberal in your soda advertising, as it is the best paying part of your store during summer seasons, if properly attended to.

The following recipes are figured on the basis of one gallon:

VANILLA SYRUP.

1 gallon simple syrup,
2 ounces vanilla extract,
 $\frac{1}{4}$ ounce soda foam,
Caramel color.

LEMON SYRUP.

1 gallon simple syrup,
2 ounces citric acid solution,
 $\frac{1}{4}$ ounce soda foam,
2 ounces lemon extract.

ORANGE SYRUP.

1 gallon simple syrup,
1 ounce citric acid solution,
2 ounces orange extract.

COFFEE SYRUP.

1 gallon simple syrup,
3 ounces coffee extract,
* $\frac{1}{4}$ ounce soda foam,
Caramel color to suit your own idea.

RASPBERRY SYRUP.

28 ounces raspberry stock,
1 ounce citric acid solution.
Add simple syrup to fill gallon.

ORANGE SYRUP.

28 ounces orange stock,
1 ounce citric acid solution.
Add simple syrup to fill gallon.

BLOOD ORANGE SYRUP.

7 ounces raspberry stock,
 $1\frac{1}{2}$ ounces orange extract,
1 ounce citric acid solution.
Fill balance of gallon with simple syrup.

WILD CHERRY SYRUP.

1 gallon simple syrup
1 ounce citric acid solution,
2 ounces wild cherry extract,
Carmine color.

SHERBET SYRUP.

1 quart raspberry syrup,
1 quart pineapple syrup,
1 ounce orange extract,
1 ounce citric acid solution.
Fill balance of gallon with simple syrup.

SARSAPARILLA SYRUP.

1 gallon simple syrup,
2 ounces sarsaparilla extract,
 $\frac{1}{4}$ ounce citric acid solution,
Carmel color.

GINGER ALE SYRUP.

1 gallon simple syrup,
1 ounce citric acid solution,
1 ounce ginger ale extract,
Caramel color.

PINEAPPLE SYRUP.

24 ounces of pine apple stock,
 $\frac{1}{4}$ ounce soda foam,
 $\frac{1}{2}$ ounce citric acid solution.
Fill gallon with simply syrup.

STRAWBERRY SYRUP.

24 ounces strawberry stock,
 $\frac{1}{4}$ ounce soda foam,
 $\frac{1}{2}$ ounce citric acid solution,
Carmine color.
Add simple syrup to fill gallon.

GRAPE SYRUP.

28 ounces grape stock,
1 ounce citric acid solution,
Fill up gallon with simple syrup.

BLACKBERRY SYRUP.

24 ounces blackberry stock,
1 ounce citric acid solution,
 $\frac{1}{4}$ ounce soda foam,
Carmin color.
Add syrup to fill gallon.

CHOCOLATE SYRUP.

Boil 1 quart simple syrup; when this first comes to a boil add 8 ounces of powdered cocoa; keep stirring for ten minutes over a slow fire, then take it from the fire add 3 quarts of simple syrup and $\frac{1}{2}$ ounce of vanilla extract. In making chocolate syrup be careful to get good cocoa. It may cost you a little more, but it gives you better results. In the rear of this book you will find cocoas advertised that I have used and I know all of them are thoroughly reliable, and you cannot make a mistake in using them.

MEAD SYRUP.

3 ounces extract of mead.
1 ounce soda foam,
Color caramel color.
Fill balance of gallon with simple syrup.

CHAMPAGNE FIZZ.

2 quarts simple syrup,
6 ounces whisky or brandy,
1½ ounces vanilla extract.
1 pint condensed milk.
Use 1 ounce of this to a glass.

BANANA SYRUP.

2 ounces banana extract,
¼ ounce soda foam,
½ ounce citric acid solution.
Fill balance of gallon with simple syrup.

PORTERIA SYRUP.

1 pint port wine,
1 ounce citric acid solution,
Caramel color.
Add simple syrup to fill gallon.

AMBROSIA SYRUP.

4 pints raspberry syrup,
4 pints vanilla syrup,
¼ ounce soda foam.

MINT SYRUP.

½ ounce essence peppermint,
¼ ounce soda foam,
Color green.
Fill balance of gallon with simple syrup.

WINTERGREEN SYRUP.

$\frac{1}{2}$ ounce of essence of wintergreen,
 $\frac{1}{4}$ ounce soda foam,
Color delicate pink.
1 gallon simple syrup.

PEAR SYRUP.

2 ounces pear extract,
 $\frac{1}{4}$ ounce soda foam,
 $\frac{1}{2}$ ounce citric acid solution,
Color yellow,
1 gallon simple syrup.

APRICOT SYRUP.

2 ounces apricot extract,
 $\frac{1}{4}$ ounce soda foam,
 $\frac{1}{2}$ ounce citric acid solution,
Color orange,
1 gallon simple syrup.

CLARET SYRUP.

1 pints claret wine,
1 ounce citric acid solution,
 $3\frac{1}{2}$ quarts simple syrup.

DON'T CARE SYRUP.

8 ounces brandy,
3 quarts simple syrup,
 $\frac{1}{4}$ ounce soda foam,
 $\frac{1}{4}$ ounce citric acid solution.

ORGENT SYRUP.

$\frac{1}{4}$ ounce essence almond,
 $\frac{1}{2}$ ounce soda foam,
1 gallon simple syrup.

EGGNOG.

1 ounce Don't Care syrup,
1 egg,
A little powdered sugar,
Cracked ice,
A dash of ginger extract.
Fill glass with milk; shake; sprinkle ground
mace on top.

EGG CHOCOLATE.

2 ounces chocolate syrup,
1 ounce cream,
1 egg,
Cracked ice.
Shake in shaker, then fill glass with fine soda
stream; sprinkle ground mace on top.

EGG PHOSPHATE.

2 ounces lemon syrup.
Several dashes of phosphate,
 $\frac{1}{2}$ ounce cherry syrup,
1 egg,
Cracked ice.
Shake in shaker; fill with fine soda stream; strain
into soda glass, and sprinkle ground nutmeg over
top.

ORANGE CIDER.

Artificial.

2 gallons water.

1 gallon rock candy syrup,

2 ounces orange extract,

2 ounces citric acid solution.

Color, and add a few slices of orange.

This can be weakened by adding more water.

EGG FLIP.

1 ounce vanilla syrup,

2 ounces cream,

1 egg,

Dash of sherry.

Shake in shaker with cracked ice; fill shaker with fine soda stream; strain into soda glass and sprinkle ground mace on top.

EGG NECTAR.

2 ounces egg nectar syrup.

Cracked ice.

Shake in shaker; fill with fine soda stream; strain into soda glass; sprinkle with ground mace.

SHERRY FLIP.

1 ounce Don't Care syrup,

1 ounce cream,

Several dashes of sherry,

1 egg,

Cracked ice.

Shake in shaker, then fill shaker with fine soda stream; strain into soda glass; sprinkle top with ground mace.

CHERRY PHOSPHATE.

Use 2 ounces of wild cherry syrup No. 15,
Several dashes acid phosphate,
Draw 8-ounce mineral glass full plain soda.
Mix by throwing from one to the other.

ORANGE PHOSPHATE.

Use 2 ounces orange syrup No. 11,
Several dashes acid phosphate,
8-ounce glass full plain soda.
Mix.

LEMON PHOSPHATE.

Use 2 ounces lemon syrup,
Several dashes of phosphate,
8-ounce mineral glass plain soda.
Mix.

VICHY PHOSPHATE.

Draw mineral glass nearly full of vichy water.
Add several dashes of acid phosphate.
Stir with a spoon.

RASPBERRY PHOSPHATE.

This makes a very fine phosphate, and you can get quite a run on it if you advertise it. It is especially adapted for hot weather.

2 ounces of raspberry syrup,
Several dashes phosphate,
8-ounce glass of plain soda.

Mix.

Pineapple, strawberry, peach, grape and claret phosphates are all made as the above.

CLARET PHOSPHATE.

1 gallon claret phosphate.

1 gallon simple syrup.

Use about 2 ounces of this syrup to each glass, with several dashes of phosphate; serve in small, thin glasses.

A much better way to serve this phosphate is in small, thin wine glasses; it gives it a much better appearance, and leads people to believe it is finer than any other phosphate.

EGG LEMONADE.

Juice of one lemon,

Powdered sugar,

1 egg,

Cracked ice.

Shake in shaker, then fill shaker with fine soda stream; strain into soda glass; sprinkle top with ground nutmeg.

EGG CALISAYA.

1 ounce lemon syrup,

1 teaspoonful elixir calisaya,

Several dashes phosphate,

1 egg,

Cracked ice.

Shake in shaker, then fill shaker with fine soda stream; strain into soda glass; sprinkle top with ground mace.

GINGER FIZZ.

1 gallon simple syrup,

2 ounces ginger ale extract,

1 ounce lemon extract,

1 ounce of citric acid solution.

In using this syrup, use two ounces to a glass; draw same as ginger ale; add a teaspoonful of powdered sugar.

GINGER SYRUP.

This syrup can only be made by confectioners, as the expense is too great to those who cannot use the ginger later for other purposes.

Buy a half barrel or keg of Canton ginger. Strain the syrup off if it and put in separate vessel and it is ready for use; then fill your keg of Canton ginger with simple syrup; let stand until the other is used up, or after standing two weeks it is ready for use again; this can be repeated several times.

Canton ginger may be procured of any of the supply houses advertised in this book.

NECTAR SYRUP.

1 quart strawberry syrup,

1 quart vanilla syrup,

4 ounces port wine,

1½ ounce soda foam,

2 quarts simple syrup.

ROOT BEER SYRUP.

1 gallon simple syrup,
2 ounces root beer extract,
 $\frac{1}{2}$ ounce soda foam.
Color with caramel color.

CABINET FLIP.

$1\frac{1}{2}$ ounces Royal Cabinet syrup,
1 egg,
A few dashes port wine,
Cracked ice.
Shake in shaker, then fill shaker with fine soda stream; strain into soda glass; sprinkle ground nutmeg on top.

BIRCH BEER.

1 gallon simple syrup,
2 ounces birch beer extract,
 $\frac{1}{2}$ ounce soda foam.
Color with caramel color.

CLOVE SYRUP.

1 gallon simple syrup,
 $\frac{1}{2}$ ounce essence clove,
 $\frac{1}{2}$ ounce soda foam.
Color pink.

CINNAMON SYRUP.

1 gallon simple syrup,
10 drops oil cassia,
 $\frac{1}{2}$ ounce soda foam.
Color delicate red.

ANISE SYRUP.

1 gallon simple syrup,
8 drops oil anise,
 $\frac{1}{4}$ ounce soda foam.
No color.

CATAWBA SYRUP.

3 quarts simple syrup,
1 pint Catawba wine,
 $\frac{1}{2}$ ounce citric acid solution,
 $\frac{1}{4}$ ounce soda foam.
Color red.

RED COLOR FOR SYRUP.

1 ounce No. 40 carmine,
1 pint alcohol.

SODA FOAM.

8 ounces soap bark chips.

Place them in 1 gallon of boiling water, let stand for three hours, then place 3 ounces gum arabic in this; let it stand for 48 hours; strain through fine sieve, and it is ready for use. Use about $\frac{1}{4}$ ounces of this foam to a gallon of syrup.

SIMPLE SYRUP.

30 pounds granulated sugar,
3 gallons water.

Bring this to a gentle boil over a slow fire; let it stand until perfectly cold, then strain through a piece of cheese cloth.

EXTRACTS.

We give you a few formulas for the manufacture of extracts, but we advise you to buy them of some reliable house that makes this a business. See advertisement in rear of book:

1. Extract of Aniseed—Aniseed, ground, twelve ounces; alcohol, five pounds.

2. Angelica—Angelica root, twelve ounces; five pounds.

3. Basilicum—Leaves of basilicum, three pounds; alcohol, five pounds.

4. Bergamot—Bergamot rind, one pound four ounces; alcohol, five pounds.

5. Extract of Calamus—Calamus root, one pound; alcohol five pounds.

6. Lemon Extract—The rind of sixty fresh lemons; alcohol, five pounds.

7. Orange—Orange peelings, fresh, two pounds; alcohol, five pounds.

Great care should be taken when peeling these fruits, so as not to cut the inner white skin, but only the yellow part, because the white of both the

lemon and the orange has a bitter taste and will, when introduced into the extract, spoil the fine flavoring quality of these fruits.

8. Nutmeg—Ground nutmeg, twelve ounces; alcohol, five pounds.

9. Cloves—Whole cloves, twelve ounces; alcohol, five pounds.

10. Extract of Peppermint—The fresh leaves of peppermint, two pounds; alcohol, two pounds.

11. Roses—One pound of fresh salted leaves of roses; alcohol, five pounds.

12. Sage—Fresh leaves of sage, three pounds; alcohol, five pounds.

13. Celery Extract—Celery seeds, mashed, three ounces; alcohol, five pounds.

14. Coffee Extract—Good coffee roasted and ground into a coarse powder, two pounds; alcohol, five pound.

15. Caraway—Caraway seeds, one pound; alcohol, five pounds.

16. Cacao—One pound of ground cacao, previously freed from grease; alcohol, five pounds.

17. Tonka Beans—Tonka beans, pounded, one pound; alcohol, five pounds.

18. Vanilla—Vanilla beans, cut into small pieces, eight ounces; alcohol, five pounds.

19. Violet Extract—Orris root, powdered, one pound; alcohol, five pounds.

20. Cinnamon—Ceylon cinnamon, whole, one pound; alcohol, five pounds.

21. Bitter Almonds—Oil of bitter almonds, six ounces; alcohol, five pounds.

CARBONATED WATERS.

My advice, especially to the smaller dealers, is to have some reliable bottling company make your carbonated waters; but if you use a great deal of it, and are situated so that you can carbonate your own waters, use the carbonic acid gas cylinders. One of the cylinders will charge from 80 to 100 gallons of water. This will make your founts cost you about twenty-five cents for ten gallons.

THE WAY TO DRAW ICE CREAM SODA.

First place your ice cream in your glass, then your crushed fruits then turn on fine soda stream until glass is filled. This makes the finest ice cream soda it is possible to make. My mode of drawing is entirely different from any other soda experts.

MAKING SOLID DRINKS.

In drawing solid drinks put the syrup in first, then use an eight-ounce mineral glass to draw your plain soda in. Add your phosphate to your syrup if required, and mix by throwing from one glass to the other.

Never use shaved ice in soda water, as it spoils your soda and makes it flat tasting. Shaved ice should be used for no other purpose at a soda fountain but for the manufacture of glaces. In making egg drinks don't use shaved ice, but cracked ice, small lumps, as this breaks your egg up and is strictly necessary in this mixture.

GLACES.

Glaces are made by shaving ice in an ice shaver into small glass mugs. After you have filled your glass mug with crushed ice, use a long soda spoon to make a hole in the middle of the ice; fill this with crushed fruit, or any flavor that you like, shave a little more ice on top, and it is ready for the customer.

This is a very profitable drink and the most popular flavors are cherry, strawberry, orange, peach, raspberry, pine apple, plum, apricot and claret.

CITRIC ACID SOLUTION.

Put 5 pounds of crushed citric acid and 1 pint of water into a galvanized iron kettle and bring to gentle boil, constantly stirring, immediately filtering through paper into gallon bottle; add enough warm water to fill bottle; keep well corked.

RED COLOR FOR SODA SYRUPS.

Take 1 ounce of No. 40 carmine and add 4 ounces of alcohol; let stand for a short time and be very careful in using it, as it is very strong and necessitates only a few drops to a gallon of syrup.

HOT SODA.

In making hot soda, it is not necessary to use carbonated water. Get a coffee urn—a fancy nickel plated one—and keep hot water in it all the time. Use great care in keeping this urn cleaned out. Hot soda has not been as thoroughly advertised by the soda fountain people throughout the United States as it should have been. I find hot soda business very profitable if properly conducted. Use small, thin china cups and saucers. I prefer the plain instead of the decorated, as they look much cleaner and neater. Most of the extracts used in making hot drinks are prepared, but I shall give you a few that I manufacture myself and find them to give better satisfaction and are cheaper than those I can buy.

Salt, pepper, nutmeg and celery salt, are four articles that should be kept in small salt cellars to set on your soda counter. Don't use ice cream soda spoons, but get a dozen small sized teaspoons. Have cream pitcher and sugar bowl to match your cups.

HOT LEMON SYRUP.

1 gallon simple syrup,
4 oz. lemon extract,
2 oz. citric acid solution.

HOT GINGER SYRUP.

1 gallon simple syrup,
3 oz. ginger ale extract,
 $\frac{1}{2}$ oz. citric acid solution.

HOT BEEF TEA.

Put $\frac{1}{2}$ teaspoonful of beef extract into a cup, turn hot water into it, stir well, adding salt and pepper to suit.

Use very little pepper.

HOT CLAM SODA.

Use 1 tablespoonful of clam juice, a little sweet milk, then add your hot water; stir with a spoon and add salt and pepper.

HOT CELERY BEEF.

Make same as beef tea, except add, quite liberally, your celery salt.

HOT MALTED MILK.

One teaspoonful of malted milk, then add hot water; stir well, then salt and pepper.

HOT CHOCOLATE.

Use about 1 ounce of chocolate syrup No. 2; about 3 ounces milk; fill mug with hot soda and add a spoonful of rich cream.

HOT COCOA.

Place one teaspoonful of powered cocoa in cup, then one ounce of milk, then two or three lumps of sugar, then slowly fill the mug with hot soda, constantly stirring.

Great care should be used in making this, as the cocoa lumps if you are not very careful.

PERSIAN SHERBET.

Place in one phosphate bottle 1 pint of alcohol and 1 pint of oil of orange, sweet; color this pink; now fill another phosphate bottle with citric acid solution.

This can be served with any syrup, but the most popular are such as phosphates, lemon, orange, cherry, grape, raspberry.

Draw 2 ounces of your syrup, then fill half full of cracked ice and a couple of dashes out of each bottle. Serve same as phosphate, in small eight-ounce mineral glasses.

CREAM FRAPPE.

This is a very popular and profitable drink and a ten-gallon fount full of frappe will net you \$38.70 and cost you \$1.60 to make it.

First dissolve 8 ounces of Coxe's gelatin in $\frac{1}{2}$ gallon of hot water; now filter 7 gallons of cold water into a ten-gallon fount; add $1\frac{1}{2}$ gallons of simple syrup and 8 ounces of vanilla extract; now strain the gelatin water into a dishpan and color a blood red; add it to the balance in ten-gallon fount and charge to 160° solid. After the fount is charged the blood red will turn into a delicate pink and the vanilla kills the taste of the gelatin.

ABOUT SUNDAES.

This has become one of the most popular dishes served at the soda fountain. The one thing that should be first in your mind is the service used. Your champagne glasses, or your Sundae cups should be either silver, glass or china, but always thin and dainty in design. A special spoon smaller in size than your soda spoons and a small silver tray should be used.

MERRY WIDOW SUNDAE.

Put one disher of Ice Cream in a Champagne glass, then cover with crushed cherries, place nuts on crushed cherries, then crushed pineapple on nuts; place five cherries around edge of glass and one on top. This is a big hit of the large cities.

TANGERINE SUNDAE.

Take a Tangerine orange cut in half, remove the fruit. Care should be taken not to break the skin.

Fill the half with vanilla ice cream, now pour on a ladle of crushed orange over the cream. Cut some long narrow strips of the orange peel, about 4 of them and place them on ice cream, running up and down.

PUFFED RICE SUNDAE.

Place a small disher of vanilla ice cream in a champagne glass; sprinkle a small amount of puffed rice over and around the ice cream then a few ground nuts. Top with a cherry.

CASSIA SUNDAE.

Place a small disher of caramel ice cream in a champagne glass, sprinkle shredded cocoanut over this, then a small amount of ground cinnamon over this.

MARSHMALLOW SUNDAE.

Place a small disher of vanilla ice cream in a champagne glass, cut some marshmallows in halves; place a row around your ice cream; pour a ladle of strawberry stock over the ice cream; now place a marshmallow on top and a cherry on the marshmallow.

CANTELOUPE SUNDAE.

Take a nice cold ripe canteloupe, cut in half, clean the seeds out; place a disher of vanilla ice cream in the canteloupe; pour a ladle of ground nuts over the ice cream; top with crystalized violet.

ORIENTAL FRUIT SUNDAE.

Place in Champagne glass, small spoonful of ground Lichee nuts, then disher of vanilla ice cream; place ground figs $\frac{1}{2}$ way round the ice cream, then ground dates the other half; then place small pieces of figs and dates cut up on the ice cream. Top with cherry.

RAINBOW SUNDAE.

Place in a champagne glass, half a disher of strawberry ice cream; $\frac{1}{2}$ disher of vanilla ice cream; half a ladle of crushed pine apple on one side, half a ladle of cherries on the other. Top with crystalized mint leaf.

CHERRY SUNDAE.

Place a disher of ice cream in your glass or cup; then a good, big ladle of whole cherries mixed with some syrup; have a few extra large Maraschino cherries under your counter and place one of these on top of your ice cream.

MAPLE NUT SUNDAE.

Place a disher of vanilla ice cream in your sundae cup or glass; now pour about one ounce of maple syrup over the ice cream, then sprinkle about one tablespoonful of chopped nuts over this.

STRAWBERRY SUNDAE.

Place a disher of ice cream in your sundae cup or glass, then have some nice ripe strawberries crushed mixed with syrup and powdered sugar; then place 2 or 3 whole strawberries on top of this.

PLAIN SYRUP SUNDAES.

Sundaes can be made with any syrup, or flavors used at the soda fountain. Simply use the plain ice cream and pour your flavor desired over it. The same rule applies to nut sundaes. Some fountains carry four or five different kinds of ground nuts, but I do not think this is necessary, as it is very hard when the mixture is made to distinguish the kind of nut used. The main thing is to be sure the nuts are absolutely fresh, and not rancid.

HOW TO USE CREAM FRAPPE.

Serve with any flavor. In drawing syrup for frappe use $1\frac{1}{2}$ ounces on the glass. For instance:

CHOCOLATE FRAPPE.

Draw $1\frac{1}{2}$ ounces of chocolate syrup in soda glass; now fill glass one-third full of frappe; then fill balance of glass with heavy soda stream; now pour from one glass to the other, then turn just a little frappe on top, and you have one of the most inviting drinks imaginable.

Twenty different drinks can be made from this recipe.

FRAPPE FOR EGG DRINKS.

First draw your syrup, $1\frac{1}{2}$ ounces to the glass; add your egg and cracked ice, then shake in shaker, then add one-third of an eight-ounce mineral glass full frappe, throwing from one glass to the other, then draw just a little frappe on top and sprinkle with ground nutmeg.

FRAPPE WITH ICE CREAM SODA.

After you have your ice cream soda ready to serve, but not quite filled to the top, fill glass up with frappe. This is especially popular with ladies.

NOTICE.

In giving you recipes in all these sherbets I have made the amount of sugar the same.

Now, in a great many sherbets it is necessary to use more sugar than others. The amount to be used in each one can be ascertained only by one's own taste. Taste your sherbet as you prepare it. When you have it the sweetness desired, then it ought to be satisfactory. In the amount of fruit used it is not strictly necessary to follow my directions as to the amount used in all these recipes, but make them stronger or weaker, as you like. I simply give these proportions, such as I find give the best satisfaction.

BANANA SHERBET.

3 quarts water,
6 pounds XXXX sugar,
About 15 very ripe bananas,
White of one egg.

Press them through a fine sieve into your sugar and water, then add 1 ounce of citric acid solution; strain all through a sieve into the freezer, and freeze.

No. 1. CURRANT SHERBET.

3 quarts water,
6 pounds XXXX sugar,
3 quarts of ripe red currants,
White of 1 egg.

Press them through a fine sieve; add them to your sugar and water, with 1 ounce of citric acid solution; strain into freezer, and freeze.

No. 2. CURRANT SHERBET.

Mash 2 quarts red currants and 1 quart of red raspberries, add 6 pints rock candy syrup; place on fire, bring to gentle boil, then add the juice of 2 lemons and strain through fine sieve; then add whites of 2 eggs, and freeze.

No. 1. STRAWBERRY SHERBET.

3 quarts water,
6 pounds XXXX sugar,
1 ounce citric acid,

3 quarts large, ripe strawberries,
White of 1 egg.

Press the berries through a fine sieve, add them to your sugar and water, and strain all through a fine sieve into your freezer.

No. 2. STRAWBERRY SHERBET.

Proceed same as above, only when preparing berries simply crush them up well and put in whole. This mode is used quite extensively in some parts of the country, but I prefer the first recipe, because the berries being put in whole causes them to freeze in lumps.

PEACH SHERBET.

3 quarts water,
6 pounds powdered sugar,
White of 1 egg.

Take 2 dozen peaches; they must be very ripe; remove the seeds and press them through a fine hair sieve, then add 1 ounce of citric acid solution; strain through a sieve into your freezer, then freeze.

In making peach sherbet crack about 6 of the stones and mash them in a glass with a little water. Add this to your batch, and it will make a great improvement in the flavor.

BLACKBERRY SHERBET.

3 quarts water,
6 pounds XXXX sugar,
1 ounce citric acid solution,
White of 1 egg,
3 quarts very ripe blackberries.

Press them through a fine sieve into your sugar and water, then strain all through a sieve, and freeze.

APRICOT SHERBET.

3 quarts water,
6 pounds XXXX sugar,
White of 1 egg.

Take 2 dozen apricots; they must be very ripe; remove the seeds and press them through a fine hair sieve, then add 1 ounce of citric acid solution; strain through a sieve into your freezer, then freeze.

PLUM SHERBET.

3 quarts water,
6 pounds powdered sugar,
White of 1 egg.

About 2 quarts very ripe wild goose plum, or any other variety that is not too flat tasting. I prefer the wild goose plum, as it produces a bet-

ter flavor than most others. Remove the seeds and press them through a fine sieve and add 1 ounce of citric acid solution; strain all through sieve into your freezer, and freeze.

RASPBERRY SHERBET.

3 quarts water,

6 pounds XXXX sugar.

Take 3 quarts of fresh, ripe raspberries; don't use red raspberries, as they are too flat-tasted; use the black ones; press them through a fine hair sieve, then add this to your sugar and water; then add white of 1 egg, and strain all through a sieve into your freezer, and freeze.

No. 1. ORANGE SHERBET.

Take 3 quarts of water, add 6 pounds powdered sugar, boil for twenty minutes; remove from fire, add the juice of 40 oranges; let cool; strain, and add the whites of 3 eggs.

No. 2. ORANGE SHERBET.

Squeeze out juice of 20 oranges and 12 lemons; add 6 pints rock candy syrup, $\frac{1}{2}$ ounce citric acid and whites of 2 eggs; also grate the rinds of 3 oranges and color a delicate orange color, then freeze.

LEMON SHERBET.

Take 6 pints of water, 6 pounds sugar; boil for twenty minutes; add the juice of 20 lemons; let cool; strain, and add the whites of 3 eggs; then freeze.

PINEAPPLE SHERBET.

3 quarts water,
6 pounds XXXX sugar,
6 pineapples, cut up fine,
White of 1 egg.

Press through a fine hair sieve; add 1 ounce of citric acid solution; strain into freezer, and freeze.

Canned pineapple can be used instead of fresh pineapple. Use two cans of grated instead of the 6 whole ones.

POINTERS ON FREEZING.

In all my recipes for making ice creams I tell you to strain your cream and sugar through a fine sieve. I do this as a precaution, thus avoiding flies and other small foreign particles being in your cream after it is frozen. Care should be exercised in turning your freezer. Start slowly and at the finish turn very rapidly. By turning slowly at the start it avoids the producing of butter on the dasher, and by turning rapidly at the finish it swells your cream. I think it a good idea after you are through freezing to wash the top of your freezer off good before removing; it thus avoids small particles of salt falling in your cream.

POINTERS ON RE-PACKING ICE CREAM.

When you re-pack your cream, if it is soft take your long wooden ice cream paddle and work it up and down, mixing your ice cream thoroughly, then pack it with an extra lot of salt with your ice. This is especially necessary after cream has stood a couple of days. In packing ice cream I think it is strictly necessary to use porcelain-lined cans, as it will not do to pack ice cream and let it stand in a tin can more than one day.

ICE CREAM.

Vanilla.

This recipe is for pure cream, and I consider it the finest of my recipes, being very simple.

To each gallon of cream use 1 3-4 pounds of XXXX powdered sugar. To each gallon of cream use 1 ounce of vanilla.

ICE CREAM.

Vanilla.

Two gallons milk boiled quickly, stirring constantly; take off the fire and stir in 5 pounds of sugar and $\frac{1}{2}$ gallon condensed milk, then strain through cloth and let cool. When cool add $3\frac{1}{2}$ gallons of cream and 4 ounces of vanilla extract, and freeze.

NEW YORK ICE CREAM.

Three gallons of cream, $3\frac{1}{4}$ pounds of powdered sugar, the whites and yolks of 21 eggs; beat them up good, add them to your sugar and cream, and it is ready to freeze. This makes a very rich yellow cream.

ICE CREAM.

Vanilla.

This recipe is given for a very cheap article of ice cream. Take 1 quart of milk, add $1\frac{1}{2}$ ounces of gelatin. This gelatin must be dissolved in 1 pint of hot water before using; then dissolve $1\frac{1}{4}$ pounds of sugar in 3 quarts of cold milk; strain this into freezer, add 1 ounce vanilla extract, then stir briskly for a minute; then it is ready for the freezer.

VANILLA ICE CREAM.

First beat 18 eggs, whites and yolks, then add $2\frac{1}{2}$ pounds of powdered sugar,
2 gallons fresh milk,
3 ounces vanilla extract.

This makes a good ice cream and a very cheap one.

STRAWBERRY ICE CREAM.

1 gallon cream,
1 3-4 pounds XXXX sugar,
3 quarts fresh strawberries.

Press them through a fine hair sieve, mix this with your sugar and cream and strain all through a fine sieve into the freezer, and freeze.

PEACH ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX powdered sugar.

Take 15 large, ripe peaches—it is necessary that they be dead ripe—remove the seeds and press them through a fine hair sieve; add them to your sugar and cream, then strain all through a fine sieve into your freezer, then it is ready to freeze.

ORANGE ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Take 6 ripe oranges, grate the peel, then press the oranges and peel through a fine hair sieve; mix with sugar and cream and strain all through a fine sieve; then add a few drops of oil of orange, and it is ready to freeze.

LEMON ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Then grate four lemons and press lemons and gratings through a sieve into your sugar and cream; add a few drops of oil of lemon, color a delicate yellow, then strain all through a fine hair sieve, and it is ready to freeze.

HOKEY POKEY ICE CREAM.

Dissolve 5 ounces corn starch in 2 gallons of milk; add 4 pounds sugar; set on a slow fire until it boils so it thickens; take from the fire; add

5 ounces vanilla extract,

$\frac{1}{2}$ gallon cream,

Whites of 12 eggs,

2 ounces gelatin.

Dissolve in hot water; stir it up well and strain through a fine hair sieve; let it stand until it gets cool, then freeze, then put in molds and pack in tub of ice; let it stand one or two hours, then cut in slices and wrap in wax paper.

This will stand lots of exposure before it will melt.

TUTTI FRUTTI ICE CREAM.

1 gallon cream,

$1\frac{1}{2}$ pounds sugar.

Cut up very fine 3-4 pound of French cherries and pineapple; let them soak in brandy a short time, then add to the cream and sugar, and freeze. Soaking the fruits in brandy improves them in flavor and keeps them from freezing in hard lumps.

CURRANT ICE CREAM.

1 gallon cream,

2 pounds XXXX sugar,

3 pints fresh, ripe currants.

Press them through a fine hair sieve; either color a delicate pink or let it remain white so the currants will show in the cream.

It is necessary to use more sugar in making this cream because the currants being sour it must have more sweetness to offset the acid in the fruit.

PLUM ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Take 8 ounces crushed fruit, or 3 pints very ripe wild goose plum; press through a fine sieve. Do not color, as I think it looks much better with that creamy look the plums produce.

CHOCOLATE ICE CREAM.

1 gallon cream,

1 $\frac{1}{4}$ pounds XXXX sugar,

8 ounces extra heavy chocolate syrup.

Stir all together well and strain through a fine sieve; then it is ready to freeze.

PISTACHIO ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Strain through a fine sieve, then add $\frac{1}{4}$ pound pistachio nuts, ground very fine, and a little pistachio extract; you can add a little green color or leave it white so the green nuts will show in it; then it is ready to freeze.

VIOLET ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Strain through a fine sieve, then add a little violet color and violet extract; then it is ready to freeze.

This makes a very pretty cream for receptions or very fine trade.

NUT ICE CREAM.

Six different kinds of Ice Cream can be made after this recipe. They are

English Walnut, Filbert, Almond, Pecan, Brazil, Hickory.

And still only having one kind of ice cream vanilla in stock.

Grind about 1 pound of each kind of the above nuts, keep them in small tin boxes where you dish your ice cream; first fill your disher, or measure, half full of cream, then put a big teaspoonful of the ground nuts into the disher, then fill up with ice cream.

When you turn it out into the dish sprinkle a few nuts over the top and it is ready to serve.

I have worked this scheme at the leading summer resorts of Minnesota and a number of places in Florida.

Your competitor will hear you are running so many different kinds of ice cream, and if he don't know how to make nut cream this way he will

mix the ground nuts in with his cream and freeze each kind separately, making it necessary to carry a much larger stock than you do

RASPBERRY ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Take 3 quarts fresh, ripe raspberries, press them through a fine hair sieve into your cream and sugar, then strain all through a fine sieve, then it is ready to freeze.

BANANA ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Take 12 very ripe bananas, press them through a fine hair sieve into your cream and sugar, then strain all through a fine sieve, and it is ready to freeze.

BLACKBERRY ICE CREAM.

1 gallon cream,

1 3-4 pounds XXXX sugar.

Take 3 quarts very ripe blackberries, press them through a fine sieve into your sugar and cream, then strain all through a fine sieve into the freezer, and freeze.

FANCY NUT ICE CREAM.

24 eggs,
5 pounds sugar

Beat well together, then add one gallon of sweet cream and 2 quarts of milk. Cook to a good scald, then add one more gallon of cream. When cool flavor vanilla and freeze. When frozen add $1\frac{1}{2}$ pounds of chopped nut meats; any kind desired. Stir them in thoroughly before you pack your cream.

BISQUE ICE CREAM.

To 1 gallon of vanilla ice cream stir in 8 ounces of crushed, dry almond macaroons.

COFFEE ICE CREAM.

To 1 gallon of cream,
1 pound of sugar,
3 ounces good ground coffee, and
8 egg yolks.

Place the sugar and coffee and half the cream on a slow fire and stir until it comes to a boil, then mix the yolks with the remaining cream; stir all together and bring to a boiling point. Then strain through a fine sieve. When cool freeze.

CARAMEL ICE CREAM.

Place $1\frac{1}{2}$ pounds of granulated sugar in copper kettle and melt slowly without water. When a good brown, slowly stir in one gallon of sweet

cream, set off and add 4 pounds of granulated sugar and 2 gallons of cream. Flavor with 2 ounces of vanilla. When cool freeze.

FROZEN FRUITS.

The fruits used in this recipe should be soaked for at least 4 hours in brandy.

2 pounds of brandied fruit,

2 quarts of water,

2 pounds sugar,

Whites of 2 eggs.

Mix well together and then freeze.

NORMONA PUNCH.

3 quarts of peach juice,

1 quart of orange juice,

4 pounds of sugar.

Mix well by stirring, then freeze.

WATER SOUFFLES.

3 dozen eggs, whites and yolks,

3 quarts of fruit juice, (any kind desired)

6 pounds granulated sugar,

3 quarts of water.

Cook to a good scald, and when cold freeze.

Can be made any color desired.

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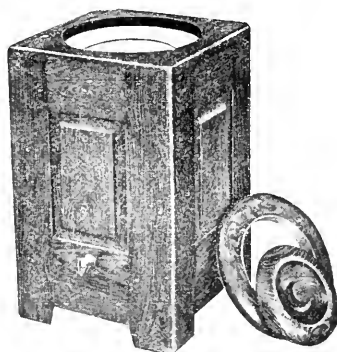
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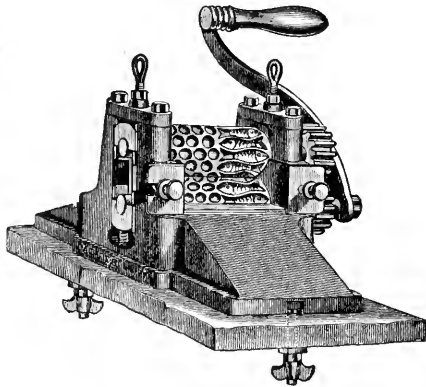
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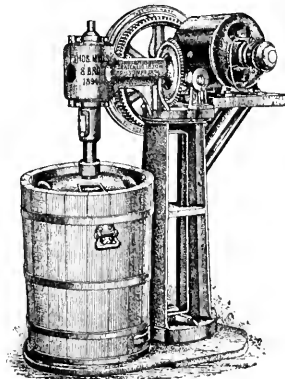
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VICTOR ICE CREAM DISHER Patented October 6, 1908.

The latest and the best. Bowl and knives are German Silver. Metal part of handle is brass, nickeled. Knives meet in center of bowl and remain rigid until thumb lever is pressed, which operates the knives in opposite directions to surface, making a clean cut and dropping the cream directly under the bowl, and does not flop it as a single knife disher will do.

Sizes: 6, 8, 10, 12, 16 and 20 to quart.

Price, \$1.50 each. By mail, 15 cents extra.

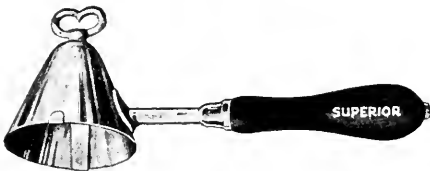


RAPID Ice Cream Dish

All parts made of German Silver. The most practical cone-shape disher. More than 50,000 in use. It is operated with one hand. Simply grip the handles together, and the four knives cut the cream loose. Relax grip and coil spring throws the handles back.

Sizes: 4, 5, 6, 8, 10, 12, 16, 20 and 30 to a quart.

Price, \$1.10 each. By mail, 9 cents extra. (Note the change in price.)



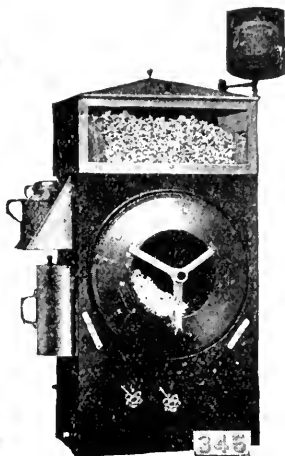
THE SUPERIOR DISHER

It is a decided improvement in dishers of this class. Cup is made of seamless steel, shank of brass with wood handle securely fastened by screw through the center. Knives are German Silver and end of same turned over edge of cup; this prevents knife from being pressed out of position when dishing hard ice cream. This feature alone makes it worth three of the ordinary style.

Sizes: 5, 6, 8, 10, 12, 16 and 20 to a quart.

Price, 30 cents each. Six cents extra by mail.

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